

Product code: 3535

## BODEGAS ALTOLANDON, ROSALIA GARNACHA, MANCHUELA, SPAIN, 2015



### Producer Profile

As the lands starts to rise, inland northwest of Valencia, you will find Roselia Molina heading up Bodegas Altolandon.

The property consists of 120 hectares with the winery resting right in the centre, not only making it aesthetically satisfying but also extremely practical. At 1,100 metres above sea level, the altitude serves to benefit the grapes with large diurnal variations which encourage even ripening and also helping retain their natural acidity. Organic methods are used to manage the vines utilising only natural fertilisers and some green pruning to further guarantee the quality of fruit prior to hand-harvesting. The grapes are vinified as naturally as possible with native yeasts and little other intervention. The wines are then aged in French oak and some in clay amphora to retain purity, but build complexity.

### Viticulture

From 100 year old, pre phylloxera indigenous Garnacha grapes in DO Manchuela. Clay and calcareous soils with larger stones on top. These old vines with low yields increase the concentration of phenolic compounds and produce dark, more pleasantly tannic wines.

### Winemaking

Alcoholic fermentation is managed in 500l open top barrels and amphora, with manual punching down to extract colour and aromas. Alcoholic fermentation is spontaneous to maximise the natural potential of the grapes. When alcoholic fermentation is complete, the must is pressed directly to French oak barrels (50%) and amphora (50%) where the malolactic ferment takes place, also in a natural and spontaneous way. The élevage takes around 8 months in 300 litres French oak barrels and also in amphoras. Stabilisation is also natural, as during the coldest months temperatures can go to minus 15° C.

### Tasting Note

Vivid picota cherry red in colour, the nose is clean, with lots of mature red fruit, candy fruit, floral notes and a delicious balsamic end. Agile in the mouth with grippy and ripe tannins and pleasing fresh acidity.

### Food Matching

Demi cured cheese, cold meats, as well as veal stew and white meats.

### Technical Details

#### Varieties:

Garnacha 100%

ABV: 14%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

### Oak Treatment

Time: 8 Months

Type: French

% wine oaked: 50

% new oak: 50