



# deAlto, El Primero, Rioja, DO Rioja, Spain, 2021

## Producer Profile

deAlto Rioja y Más pays tribute to our long-standing love for all things Spanish: the food, the people, and of course the wine...

Master of Wine Giles Cooke, has led our winemaking team to craft a range that illustrates the brilliant potential of Rioja, Navarra and La Mancha as well as the quality of fruit that these regions can deliver when respectful, sustainable techniques are maintained. Drawing on the revered, in-depth knowledge of Paul Shinnie and the technical skills of Marta Juega Rivera, these wines offer a tantalising taste of contemporary Spain. Over a decade's worth of dedication, travel and experimentation have culminated in the creation of deAlto Rioja y Más, which joins the family of Alliance-owned wineries, Thistledown Wines in Australia and Terres Fidèles in France. Responding to the need for a more sustainable future, our wineries harness the best vineyards to produce wines that are connected by a similar spirit of adventure, experimentation, creativity and commitment to sustainable wine production.

## Viticulture

El primero is sourced from 2 different parcels of fruit: Quiñones is old low trellised garnacha close to the town of Aldeanueva & Juan Bueno is old bush vine tempranillo on an elevated site close to Azagra.

## Winemaking

Old vine parcels are hand harvested and transported to the winery close by. 25-30% whole bunches are included in the ferments which undergo 3-4 days cold soak prior to a spontaneous fermentation in small open vats. Gentle hand plunging twice daily ensures gentle extraction. A short maceration on skins follows the primary ferment before pressing to 2nd and 3rd year french barriques. The individual component parts are skilfully blended to make one seamless whole.

## Tasting Note

An unashamedly contemporary style of rioja that relies not on oak or age but on quality of fruit and a subtle, nuanced approach to winemaking. The fruit is vibrant, lifted and energetic -there are hints of woodspice, wild cherry and thyme. The palate is succulent, juicy, multilayered but vibrant and textural. Savoury elements, hints of warm spice, liquorice and dark cherry fill the mouth, leading through to a clean, satisfying finish.

## Food Matching

Roast chicken, lasagne.



Product code: 4206

## Technical Details

### Varieties:

Garnacha 75%  
Tempranillo 25%



**ABV:** 14%

**Closure:** Natural cork

**Colour:** Red

**Style:** Still wine

**Case Size:** 6 x 75cl

### Oak Ageing

**Type:** French Oak  
Barriques

**% wine oaked:** 100

**% new oak:** None

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