



Viticulture

It is beyond doubt that Rioja is one of the foremost wine regions in the world, but that doesn't mean there is no potential to be tapped or no new approaches to be explored. The team behind de Alto definitely believe this and have been focusing more and more on what goes on in the vineyard than the bodega. Working with selected vineyards that have been converted and transformed into organic certified oases, the resulting wines are all about the fruit rather than winery and the ageing process. This 'loco' approach to the accepted Riojan wisdom has put the winery in stark contrast to the establishment and they seized their chance to create something fun, fresh and lively. Gatito Loco was born.

Winemaking

This wine undergoes a cold pressing and pre-maceration for several days before a temperature controlled fermentation in stainless steel.

Tasting Note

A bright fruit-bursting wine that emphasises vineyard over bodega, which discards the hackneyed image of Rioja, everything about this wine is intentionally provocative to challenge your view on what Rioja is. Careful. This kitty has claws. Clean and crisp, intense yet fresh, the stone fruit, peachy notes are supported by tropical passion fruit and mango with citrus undertones. A long complex finish.

Food Matching

Ideal with paella and all types of seafood.



Product code: 3499

Technical Details

Varieties:

Garnacha Blanca 100%







ABV: 12.5% Closure: Screw cap

Colour: White Style: Still wine Case Size: 6 x 75cl Oak Ageing
No oak ageing