

EMBOTELLADO EN LA PROPIEDAD



# ALTIVO

*High altitude vineyards*

**RIOJA**  
DENOMINACIÓN DE ORIGEN CALIFICADA

# ALTIVO

*Adjective.*

*Upright, elevated.*

All the wines from ALTIVO brand come from a selection of vineyards at the highest areas of our land, La Rioja, a region which, in turn, represents the northern limits of vine cultivation in Spain.

Villages as Ribafrecha, Galilea, Tudelilla, La Union, Clavijo ... located in the central part of Rioja, with an average altitude of over 550 meters above sea level, benefit from these conditions and offering fresh wines with great balance between acidity and ripe fruit.



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## *Our vineyards*

Nestled majestically in the heart of our region, high-altitude vineyards stand as living testaments to winemaking excellence and rise as guardians of the tradition and craftsmanship that define the Rioja DOCa.

As altitude ascends, so does the quality of the fruit. The meticulously cultivated Tempranillo, Garnacha, Viura, Mazuelo, and Graciano vines in this unique setting benefit from a distinctive microclimate that imparts character and distinction to each cluster. The temperature amplitude between day and night at these altitudes provides a gradual and balanced ripening, preserving acidity and delicate nuances that breathe life into the region's wines.



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# Winery

Our dynamic and demanding winemaker, Azucena Hervella, oversees the entire winemaking and ageing process in our modern facilities, combining tradition (concrete tanks, ageing in both oak barrels and in the bottle) and modernity (cold maceration, traceability of the whole process), complying with the most demanding standards (LEED Leadership in Energy and Environmental Design, ISO 14001, BRC British Retail Consortium BRC, IFS International Featured Standards, WFCP Wineries for Climate Protection, SMETA Sedex Members Ethical Trade Audit and others).



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# ALTIVO

*Our wines*

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Each bottle that emerges from these vineyards is a tribute to the expertise rooted in generations of our vinegrowers. The meticulous manual harvest and resulting wines crafted exclusively from native varieties reflect an unwavering commitment to quality and authenticity. Aging in oak barrels, deeply ingrained in the Riojan tradition, imparts these wines with a robust structure and timeless elegance.

Discover ALTIVO wines. Fresh, elegant Riojas that faithfully represent the experience and over 100 years of history of our designation of origin.





# ALTIVO

BLANCO

*Tradición Familiar*

**Grape varieties:** 100% Viura.

**Vineyards:** A selection of vines planted at higher altitudes, with an average age of 15 years, in order to maximize the variety's fresh, fruity nature.

**Harvest:** Manual, in small cases during mid-September.

**Vinification:** In stainless tanks. Clusters are macerated and the resulting free-run grape juice is fermented at a controlled temperature of 14 °C and kept on its fine lees for at least 3 months.

**Tasting notes:** This Viura (aka Macabeo) represents an outstanding crisp, aromatic, dry, fruity white wine with clean herbaceous notes, alternative to Sauvignon Blanc and Pinot Grigio. It stands out for its varietal aromas showing stunning flavors of apple, honeydew, lime peel, lemon verbena, and some bitter flavors of grass and hazelnut come in on the finish. A great aperitif and very versatile, pairing with all sorts of white meats, seafood, sushi, coconut curries, etc.



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# ALTIVO

ROSADO

*Tradición Familiar*

**Grape varieties:** 60% Tempranillo, 30% Viura, 10% Garnacha.

**Vineyards:** A selection of vines planted at higher altitudes, with an average age of 15 years, in order to maximize the variety's fresh, fruity nature.

**Harvest:** Manual, in small cases during mid-September.

**Vinification:** In stainless steel tanks. The free-run juice is fermented at a controlled temperature of 15 °C and kept on its fine lees for at least 3 months.

**Tasting notes:** An intense, fruity wine, typical of Rioja rosés. The Garnacha provides attractive aromas of red fruit (raspberries) while the Tempranillo contributes structure and silkiness. A refreshing wine, very versatile, the perfect picnic wine and pairing with pasta and rice dishes, barbeques and Tapas.



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# ALTIVO

TEMPRANILLO

*Tradición Familiar*

**Grape varieties:** 100% Tempranillo.

**Vineyards:** A selection of vines planted at higher altitudes, with an average age of 15 years, in order to maximize the variety's fresh, fruity nature.

**Harvest:** Manual, in small cases during mid-september.

**Vinification:** In stainless steel tanks at a controlled temperature of 26 °C.

**Tating notes:** This wine is representative of the virtues of the Tempranillo variety: intense floral aromas, very fresh red and dark fruit and delicate hints of black liquorice. A fun, fruity wine, perfect to enjoy every day or any Mediterranean dishes, like rice, vegetable, pasta and, of course, all sort of Tapas.



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# ALTIVO

CRIANZA

*Tradición Familiar*

**Grape varieties:** 100% Tempranillo.

**Vineyards:** A selection of vines with an average age of 25 years.

**Harvest:** Manual, in small cases during mid-september.

**Vinification:** In stainless steel tanks at a controlled temperature of 28 °C with several day's maceration.

**Ageing:** At least 12 months in American and French oak barrels.

**Tasting notes:** A representative wine of the new Rioja style, interpreted from modernity. Elegant, balanced and reliable on any occasion, with classic aromas of red fruit and vanilla and subtle hints of liquorice and toffee. Very versatile wine pairing with all kinds of Mediterranean dishes (pasta, rice, pizza, etc.), everyday favorites (meat recipes, burgers, etc) and, of course, all sort of tapas.



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# ALTIVO

RESERVA

*Tradición Familiar*

**Grape varieties:** 100% Tempranillo.

**Vineyards:** A selection of vines with an average age of +30 years.

**Harvest:** Manual, in small cases during mid-september.

**Vinification:** In stainless steel tanks at a controlled temperature of 28 °C with several day's maceration.

**Ageing:** At least 18 months in American and French oak barrels, followed by a further 18 month's bottle ageing.

**Tasting notes:** A clear example of the elegance and silkiness of Rioja Reservas but with a more modern profile. A wine with intense aromas of dark and red fruit, notes of cinnamon and persistent plums and spices. Versatile with all kinds of Mediterranean cuisine, meat recipes and, of course, all sort of Tapas.



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# ALTIVO

GRAN RESERVA

*Tradición Familiar*

**Grape varieties:** 90% Tempranillo, 5% Mazuelo, 5% Graciano.

**Vineyards:** A selection of vines with an average age of +30 years.

**Harvest:** Manual, in small cases during mid-september.

**Vinification:** In stainless steel tanks at a controlled temperature of 28 °C with several days' maceration.

**Ageing:** At least 24 months in american and french oak barrels, followed by a further 36 months' bottle ageing.

**Tasting notes:** The most classic rioja style, a faithful reflection of the tradition of long agein. A velvety, spicy and elegant red with intense aromas of ripe fruit and cedar wood. A wine to discover rioja in all its magnitude, a great companion to any conversation or company on special occasions.



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