



# ALTIVO

GRAN RESERVA

RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA

*Tradición Familiar*

ELABORADO Y EMBOTELLADO EN LA PROPIEDAD



**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 ageing. 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.

*Bodegas Altivo - Alberite - La Rioja - Spain*