



ALTIVO

RESERVA

RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA

Tradición Familiar

ELABORADO Y EMBOTELLADO EN LA PROPIEDAD



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.

Bodegas Altivo - Alberite - La Rioja - Spain