

FAMILIA TORRES

PROPERTIES

ALTOS IBÉRICOS CRIANZA 2017

In 2005, Altos Ibéricos was Familia Torres first endeavor in the Rioja region. This light, elegant and modern interpretation presents the essence of Tempranillo in all its beauty.

2017 VINTAGE NOTES:

2017 marked the earliest harvest in the history of Rioja. Frost on April 28 led to a loss of 25% of the total harvest of the DOCa Rioja. The vegetative cycle was characterized by drought and extreme temperatures during the summer. The health of the fruit was excellent, with absence of pests or diseases. By the end of the cycle, the fruit had reached an optimal ripeness and ideal balance between alcohol and phenolic maturation.

VINEYARDS:

Varietal Composition: 100% Tempranillo, predominately from Rioja Alavesa

Appellation: DOCa Rioja

Harvest Date: Second half of September

VINIFICATION:

Fermentation: In stainless steel tanks under controlled temperatures

Winemaking: 15 days maceration

Aging: 12 months in French and American oak, partially new, followed by 12 months minimum aging in bottle before release

TECHNICAL DETAILS:

Alcohol: 14.5%

pH: 3.68

Total Acidity: 4.9 g/L

Residual Sugar: <0.5 g/L

TASTING NOTES:

Dark cherry red in color, very opaque. Intense and fragrant, with exquisite raspberry jam and spicy green peppercorn aromas, as well as a pleasant note reminiscent of toasted bread. Warm on the palate, with velvety, juicy tannins well rounded by oak aging.

