



MIGUEL TORRES MACZASSEK
Managing Director

FAMILIA TORRES PROPERTIES

ALTOS IBÉRICOS RESERVA 2014

ABOUT THE FAMILY

Familia Torres founded its first winery in Vilafranca del Penedès in 1870, 150 years ago, but its roots in the winegrowing traditions of Spain date back to the 16th century. Five generations have carried the family business forward, passing on their passion for wine culture from parents to children – a passion steeped in respect for land and tradition, and a firm belief in innovation. Today the family focuses on wines from unique vineyards and historical estates, as well as the recovery of ancestral varieties. Familia Torres has a historical connection to Penedès, Conca de Barberà, Priorat, and Costers del Segre, but now its presence extends to vineyards and wineries in preeminent Spanish wine regions – Rioja, Ribera del Duero, Rueda, and Rías Baixas.

ABOUT THE WINE

2005 marked the first expansion for Familia Torres into the historic DOCa Rioja region. The winery, La Carbonera, sits in the heart of Rioja Alavesa in the central municipality of Labastida. Altos Ibéricos [AL-tos ee-BEH-ree-kohss] Reserva is an exemplary expression of Rioja crafted in an elegant and refined style. Dark cherry red in color with intense aromas of black fruit and baked cherry against a toasty, spicy backdrop. Light, silky and subtle on the palate, this high-quality wine displays remarkable personality and matures wonderfully allowing the essence of Tempranillo to shine through in all its beauty.

KEY SELLING POINTS

- Sourced predominantly from Rioja Alavesa, the cooler of Rioja's subregions, this 100% Tempranillo displays a naturally higher toned acid without the blending of other varieties
- The vines are 60-80 years old on average and some of the oldest in Rioja, providing low yields of concentrated fruit
- Single lots are vinified and aged separately with a hand-selection of the finest barrels used in the final blend
- Aged for 6 months longer in barrel and 12 months longer in bottle than Rioja Reserva level aging requirements, allowing more time to develop opulent maturity and enhanced tannin integration

TECHNICAL DETAILS

Appellation: DOCa Rioja | **Varietal Composition:** 100% Tempranillo

Aging: 18 months aging in 100% French oak barrels, followed by 18 months aging in bottle

Alcohol: 14.5% | **Total Acidity:** 4.9 g/L



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"Aromas of plums, balsamic and walnuts follow through to a medium to full body with medium chewy tannins and a juicy finish. Very attractive now. Drink or hold."

–September 2020

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