

# FAMILIA TORRES

## PROPERTIES

### ALTOS IBÉRICOS CRIANZA 2016

*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. The Crianza offers a bright and contemporary red with smooth juicy tannin, elevated aromas and full-bodied fruit. Light aging in French and American oak creates a well rounded palate and savory undertones of clove, green peppercorn and toasted bread.*

#### 2016 VINTAGE NOTES:

In 2016, good climate conditions contributed to very healthy vines, but the lack of rainfall from May, combined with high summer temperatures, slowed down fruit maturation. However, rainfall in late August gave the vineyard some respite and allowed for satisfactory grape maturity, and the 2016 harvest took place on the usual dates.

#### VINEYARDS:

**Varietal Composition:** 100% Tempranillo, predominately from Rioja Alavesa

**Appellation:** DOCa Rioja

**Harvest Date:** Hand harvested in October

#### 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%

**pH:** 3.57

**Total Acidity:** 5.1 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.

