

FAMILIA TORRES

PROPERTIES

ALTOS IBÉRICOS CRIANZA 2018

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.

VINEYARDS:

Varietal Composition: 100% Tempranillo, predominately from Rioja Alavesa

Appellation: DOCa Rioja

Harvest Dates: During September and 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: 3.61

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.

SERVING SUGGESTIONS:

Conceived as a perfect match for almost any kind of lamb, from roasted lamb to tender lamb chops, as well as pork recipes and Ibérico cured meats. Serve at 14–16°C (57-59°F).

