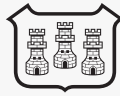


P R O P I E D A D  
**FAMILIA TORRES**



## 2017 ALTOS IBÉRICOS RESERVA, DOCa RIOJA

### WINERY

In 2005, under the visionary leadership of Miguel A. Torres, the family purchased its first vineyards outside its native Catalonia, in Ribera del Duero. Since then, the family has extended its vineyard holdings to include prized properties in Rioja (2007), Rueda (2014) and Rias Baixas (2017). The aim of Familia Torres Properties is to produce exceptional wines that reflect the unique terroirs and personality of each region.

### WINE

The winery opened in 2005 in the municipality of Labastida, the very heart of Rioja Alavesa, inspired by a keen awareness of the region's winegrowing potential, which makes it possible to produce high-quality wines with a unique personality and great aging potential. Altos Ibéricos is named after Alto Otero, the beautiful enclave that is home to the winery.

### VINEYARDS

Sourced from a handful of partner growers, predominantly from Rioja Alavesa, the cooler of Rioja's subregions. The vines are 60-80 years old on average and some of the oldest in Rioja, providing low yields of concentrated fruit.

### VINTAGE NOTES

The earliest Rioja harvest on record, marked by a hailstorm on April 28th led to about a 25% loss of the entire DOC Rioja crop. Drought and extreme summer temperatures characterized the growth season.

### WINEMAKING

Fermentation in stainless steel under controlled temperature, followed by 18 months aging in French oak. Then bottle aged for at least 18 months on a wine rack under temperature and humidity-controlled conditions.

### TASTING NOTES

The wine has a deep ruby red color. It has a strong aroma of red forest fruits like raspberry and cherry jam, with hints of licorice and toasted notes. The palate is smooth, with fine-grained tannins, matured in oak and bottle.



### VINEYARD

Region: Rioja  
Appellation: DOCa Rioja  
Soil: Various  
Eco-Practices: Sustainable, Solar

### WINEMAKING

Varietals: Tempranillo  
Aging: 100% of the wine was aged a minimum of 18 months in French oak (10% new barrel); followed by a minimum of 18 months aging in bottle before release

### TECHNICAL DETAIL

Alcohol: 14%  
Residual Sugar: 0.6 g/L  
Total Acidity: 5.47 g/L  
pH: 3.60