



Uva por Uva
ALTANZA



**They were selected grape by grape, with
love and care, to reveal the best expression
of that piece of earth...**

There was still a little of yesterday's bread and a half full bottle of wine on the table. "Half full" he whispered, "that is how we must see life, remain optimistic".

Next to the bottle, the typical work tools for September and October's duties: scissors, to carefully cut the bunches of grapes and a pair of gloves, good to avoid cuts and scratches from the dry tendrils and stains from the dark musts. Stacked on the floor, were the harvest bins waiting for a special picking day. They are handy to prevent grape squeezing and early fermentations.

This is how José, Altanza Valvarés vineyard manager, has been preparing himself for another harvest day.

The whole "cuadrilla" (working team) was waiting for him outside, ready to start picking the "Tomillares", one of the most special plots in the vineyard.

Its soil is characterized for being more clay like and mineralized. Its vineyards are the highest in altitude, so the air arrives differently to each vine. The result? A "golmajo" Tempranillo (Rioja word for someone who has a sweet tooth). A true delight to hold those bunches of grapes in your hands. This is how this vintage has been rated as Excellent.



The "cuadrilla" arrived to Tomillares plot in a trailer and unloaded the collecting baskets and spread them through the parcel's floor. Few minutes later, the only sound to be heard on such an early morning, was the click, click, click of the scissors as the bunches of grapes were carefully placed into the bins. The Click, click, click... and the bins were just filled up to the half. Vine by vine, cluster by cluster, grape by grape, one by one, with love and care, with dedication. The same dedication involved during the manual selection on the sorting table at the winery. That "winemaker's whim" located next to the tanks, that comes into life with each new vintage. Basket by basket, the bunches are spread on the sorting table, some are de-stemmed, other are discarded, some end up fermenting in the tanks, others in the rubber basket along with the vine leaves and the stems.

What about the selected ones? Those will follow the two fermentations, one in the tank, one in the oak barrel, and they will blend its tannins with those of the French oak in order to end up as one of the exclusive 2,127 bottles of this wine. An excellent vintage, a high expression wine, for those Rioja wine lovers with exquisite and restless palates, who are daring to taste the new Altanza wine, Uva por Uva, with love and dedication.





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The plot: *Valvarés vineyard, Tomillares plot.* In 2004 we planted this exquisite Tempranillo in the highest part of our vineyard (close to 500 meters above sea level). Driven in trellis, in a plantation frame of 3x1,1, it has been managed to produce 4.500kg per hectare (1,48 kg per plant / a little more than a bottle per plant). Our favorite plot, it traces a stripe from north to south, parallel to the "ravine of the thyme trees", with which it borders to the west side and from which it receives its name. In this privileged location, the plants enjoy mild, warm breezes, as well as an excellent sun exposure, which helps them to grow healthy and strong, and to produce bunches of grapes that will slowly ripe. Its soil, alluvial and loose in its proximity to the ravine and clay-ferrous in its extension, remains fresh, retaining just the right amount of water that it needs. Year after year it gives us fruit, in good and balanced harvests, which when turned into wine, are enjoyed for its silky and delicate tannins.

Harvest and selection: Harvested on September 25th, 2019, using 12kg baskets to collect, stack and transport the grapes in order to start the fermentation once they are in the winery. The "Selections" are key in this wine. First, in the vineyard, where we only pick the healthiest bunches of grapes. Then, in the winery, where a group of 4 people manually select, cluster by cluster, those grapes that deserve to be turned into this Limited-Edition wine.

Fermentation and aging: The selected ones are kept in a cold chamber for 36 hours, for a pre-fermentative cold maceration at 4°C, concentrating in this period of time, color and aromas. Four days after, they are introduced into the stainless-steel truncated tank and the fermentation starts spontaneously, thanks to the native yeasts. The temperature is controlled during the whole fermentation process at 20 - 24°C, for about 20 days. The second fermentation takes place into French oak barrels to gain complexity. They are two-year-old barrels, to preserve the fruit expression. The wine is left in the same barrels for 18 months and then bottled into 2,127 bottles where it rests for another 6 more months.

Sensory experience: Uva por Uva is a wine that perfectly reflects its place of origin. It reflects its Mediterranean soul, and it is a true specimen of the 2019 vintage, which has been so unique that was qualified as "Excellent" by the Rioja Control Board, something we haven't seen since 2011.

When you look at it, it is intense, deep and purplish.

When you smell it, you are captivated by the floral aromas of violets typical of the 2019 vintage. The strawberry and raspberry aromas flows straight into your nose elegantly mixed with hints of aromatic plants; these last aromas must have something to do with the thyme trees that naturally grows next to our plot. If you let it open, lactic aromas of a controversial fermentation will come out and, finally, the touch of oak will be present with chocolate and caramel aromas.

On the palate, you can feel the freshness of a fruity wine, the power of a meticulous selection and the delicate and rounded tannins of an excellent vintage. The red fruit stays long with minerality, and it is mixed with a nice sweetness achieved by the French oak.

Alcohol: 14%

ACCOLADES & AWARDS

94 POINTS - James Suckling 2022

94 POINTS - Peñín Guide 2022

93 POINTS - Tim Atkin 2022 Rioja Report

