

ALTANZA RESERVA 2017

You will be pleasantly surprised by our Reserva, the wine that defines the style and ethos of our winery and can be enjoyed at any moment.

VARIETY

100% Tempranillo.

AGING

18 months in French oak barrels followed by 3 months in Allier French oak foudres of 22hL.

TASTING NOTES

Garnet color with a slightly orange rim and a medium layer. Complex medium aromatic intensity. It perfectly combines the freshness of the red fruit as raspberry and cherry and the complexity added by its time in French oak barrels. Subtle pepper and balsamic notes are followed by roasty and smoky aromas. It has an interesting entrance in the palate with gentle, fine, rounded and wide tannins. Of a medium-high acidity and pleasant and persistent aftertaste.

FOOD PAIRING

Altanza Reserva will enhance and complement a wide range of meaty stews, roasted meats, grilled blue fish and white fish with different sauces. Our Chef's suggestion: Mutton Stew.

SERVICE TEMPERATURE: 14°C

ALCOHOL: 14%

VEGAN WINE

