



ALTANZA
BODEGAS

LEALTANZA ÚNICO 2017

*Altanza's most terroir-oriented Crianza, a modern-style wine.
Concentrated, nice structure and great cellaring potential.*

VARIETY

100% Tempranillo.

AGING

12 months in new French oak barrels, followed by 2 more months in the French oak foudres.

TASTING NOTES

Deep-intense ruby, garnet heart with violet glints. Sweet and expressive bouquet with liquorice and ripe cherry and plum notes, well-integrated with the New French oak aromas of vanilla, spices and balsamic. It leaves an outstanding aftertaste for a Crianza, thanks to its silkiness mixed with complex aromas.

FOOD PAIRING

A perfect wine to enjoy with appetizers based on sausages, cold meats and cheese, and many other dishes like baked blue fish or smoked salmon. Suggestion: slow cooked pork cheek in red wine sauce.

ACCOLADES & AWARDS

- ★ 92 POINTS - 2021 James Suckling Report
- ★ 90 POINTS - Vinous Media - Josh Reynolds - July 2021
- ★ GOLD Medal - Gilbert & Gallard - June 2021

SERVICE TEMPERATURE: 14°C

ALCOHOL: 14%

VEGAN WINE



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