



ALTANZA

BODEGAS



ALTANZA

Familia

This wine offers an interesting blend between fruity Tempranillo and French-oak ageing. Even though it's more potent than fruity, its subtle ageing makes the fruit stand out. It's a wine with the heart of a luxury Crianza or a passionate Reserva. It will round-off and gain complexity in the cellar for those who prefer more nuanced, less lively wines.

VARIETY

100% Tempranillo

AGING

18 months in new French-oak casks, 3 months in 22,000 L Allier-vats and 15 months in the bottle

TASTING NOTES

Dark maraschino cherry, with garnet glints at the edge; very deep. Harmonious blend of black cherry, liquorice, fig, pepper, clove, tobacco and a hint of leather. Its expressive bouquet incites drinking. Fresh and tasty all the way through. A well-balanced, well-structured wine, with oaky blending seamlessly with black cherry and fruit preserve flavours, though the last remain longer.

FOOD PAIRING

Very versatile, it goes well with both heavy dishes (e.g. lamb) and lighter ones, like tapas or fruity desserts. Suggestion: fresh goat cheese with quince or fig jam.

SERVICE TEMPERATURE: 14°C

ALCOHOL %: 14%

Open 20 minutes before drinking.