



VALVARÉS

de ALTANZA

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

VARIETY

100% Tempranillo from our own vineyard "Finca Valvarés".

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

★ 91 POINTS Guía Peñín 2024

VEGAN WINE

SERVICE TEMPERATURE: 14°C

ALCOHOL: 14%

