



CLUB ALTANZA 2016

This wine rests in a private underground cellar "Club" created only for this purpose. It is a Classic Rioja wine with great cellaring potential, of a great aromatic complexity and an expressive mouthfeel. The grapes come from old vines from Rioja Alavesa and Rioja Alta. Limited Edition: 48.000 bottles = 183 New French Oak Barrels

VARIETY

100% Tempranillo.

AGING

Malolactic fermentation in French oak foudres of 22,000 litres, followed by 18 months in New French oak barrels.

TASTING NOTES

Bright cherry colour. In the nose, the raspberry, blackberry, and liquorice aromas are perfectly assembled with the toasty and balsamic notes from the new oak. As time goes by, more complex aromas start to show up like tobacco, cedar, leather and spices as pepper and clove. Powerful bouquet. It is lively, full-bodied, with a nice acidity and great structure. Pleasant aftertaste, excellent delight.

FOOD PAIRING

Very suitable for dishes with intense flavours such as stews, game meat, lamb, duck and barbecued red meat, in general. Suggestion: grilled marinated duck breast with honey.

SERVICE: 15°C. Open 20 minutes before drinking.

ALCOHOL: 14%

VEGAN WINE