



ALTANZA GRAN RESERVA 2016

It pleases the discerning palate but also to the new, young, modern generation, Rioja wine lovers.

VARIETY

100% Tempranillo

AGEING

24 months in 50% French 50% American oak barrels, followed by three months in French oak vats 22,000 liters.

Minimum 3 years in bottle before releasing to the market.

TASTING NOTES

Bright cherry-red colour. Great aromatic complexity. On the nose you find aromas of spices and such reduction leading to a slight hint of leather, and smoked aromas. The wood also provides memories of cocoa, toasty and coffee. His entry into the mouth leaves a nice wine, charming, powerful with good acidity and well balanced. From soft sweet tannins it has a smooth entry, nice fresh with long aftertaste.

FOOD PAIRING

Ideal for small snacks and spiked elaborate haute cuisine. All kinds of meat, stews, meats, vegetables and cheese.

ACCOLADES & AWARDS

- ★ 95+ Miquel Hudin Top Ten Rioja wines (July 2024)
- ★ 94 points Peñin Guide 2025
- ★ 94 points Wine Enthusiast 2025

SUGGESTED TEMPERATURE: 16 °C

ALCOHOL: 14%

VEGAN WINE

