

ALMA BOHEMIA DE ALTANZA

*Born to experience the Bohemian side we all have inside.
A free way of thinking, ahead of the times and beyond
conventionalism.*

Enjoy it anywhere, anytime, at any moment!

VARIETIES

Garnacha, Graciano, Maturana.

WINEMAKING

The varieties fermented separately in stainless steel at 22°C. After fermentation, part of the blend was transferred to French oak barrels, where remained for 8 months.

TASTING NOTES

Deep cherry red with medium-high intensity. Fresh and fruity aromas, with raspberry notes and a hint of violet and spices. Sweet and smooth, with vibrant acidity and a subtle bitter touch that balances and lingers.

FOOD PAIRING

Perfect for pairing with tapas, cold cuts, charcuterie, pasta, rice dishes and white meats.

SERVICE TEMPERATURE: 14°C
ALCOHOL: 13,5%




ALTANZA
El Arte de Compartir
- RIOJA -

