



ALTANZA

BODEGAS



CLUB ALTANZA 2017

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: 29.680 bottles = 123 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 color. On the nose, it is intense and deep, with elegant balsamic notes accompanied by hints of licorice and chocolate. On the palate, it stands out for its freshness and great aromatic intensity: Club shows a lively entry, full-bodied and well-rounded, with no sharp edges and a seamless, well-integrated flow across the palate. The tannins are present yet very fine, caressing the mouth and leaving a delicate, velvety sensation. Its vibrant acidity and solid structure lead to a long, persistent finish.

FOOD PAIRING

An excellent partner for intensely flavoured dishes such as roast lamb and grilled red meats. Suggestion: slow-roasted milk-fed lamb with crispy pan-fried potatoes.

ACCOLADES & AWARDS

🌿 93 PEÑÍN POINTS

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

ALCOHOL: 14%

VEGAN WINE



VEGAN