

# 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

60% Tempranillo, 40% Viura.

## WINEMAKING

Direct-pressed grapes, fermented in temperature-controlled stainless-steel tanks to retain full aromatic expression.

## TASTING NOTES

This salmon-pink rosé from the 2025 vintage shows expressive aromas of peach and stone fruit, with subtle hints of apricot, followed by notes of cherry and raspberry.

On the palate, it displays bright, refreshing acidity softened by delicate creamy and lactic nuances, resulting in a smooth and well-rounded mouthfeel. Fresh, balanced and persistent, with a pleasant, lively finish.

A harmonious blend of Tempranillo and Viura, combining fruit intensity with freshness and elegance.

## PAIRING

It is wonderful to enjoy as an aperitif on its own or to pair with appetizers, light cheese boards and with raw fish-based dishes such as ceviche.

SERVICE TEMPERATURE: 6°C

ALCOHOL: 12%

  
**ALTANZA**  
El Arte de Compartir  
- RIOJA -

