



Altos Ibéricos



Vintage: 2014

Type of wine: Red wine



DOC: Rioja



Grape varieties: Tempranillo

Date grapes picked: Manual harvest in early to mid-October



Winemaking:

Number of days of skin contact: 16 days

Type of fermentation: In stainless steel under controlled temperature

Number of days of fermentation: 1 week approximately

Fermentation temperature: 26-28°C

Ageing: 12 months in French and American oak, partially in new barrels.

Length of bottle ageing before release: Bottle-aged 12 months minimum on a wine rack with controlled temperature and humidity.



Technical data:

Alcohol level: 13.5% vol.

pH: 3.64

Total acidity: 5 g/L (a. tartaric)

Residual sugar: 1.2 g/L

Allergy advice: Contains sulfites



Stored under the right conditions, the wine will hold its potential for the next:

2-7 years



Available formats:

300 cl, 150 cl, 75 cl, 37.5 cl and 18.75 cl



Tasting notes:

Opaque cherry red. Rich fruit aromas (cherry, black plum jam) with spicy (green peppercorn) and smoky notes. Intense, warm, with firm tannins nicely structured by oak aging and a backbone of subtle fruit acidity.



Serving suggestions:

Designed to pair perfectly with new trends in avant-garde cuisine. Excellent with all kinds of tapas prepared with fresh ingredients; red meat, oil-rich fish and cheeses. Equally exquisite with cured Ibérico pork. Serve at 14–16°C.



Awards:

· 90 points, Tim Atkin 2018 (United Kingdom)



Story:

In 2005, the Torres family decided to open a winery in the town of Labastida, in the very heart of the Rioja Alavesa region. Torres was well aware of the region's winegrowing potential, which allows for the production of high-quality wines that display remarkable personality and mature beautifully. Altos Ibéricos is named after Alto Otero, the beautiful enclave that is home to the winery.



Weather conditions:

Ideal growth cycle and good amounts of rain. Healthy grapes and excellent crop levels by the summer.

TORRES®



Harvest conditioned by rainfall late in the cycle.