

Spain Cuenca, MANCHUELA D.O.

50% Syrah 50% Garnacha, Cabernet Franc

Alcohol 14.5%

Harvest from October the 12th

Continental climate, cool winters and long growing season with very low rainfall

Vines at 1100 metres, allows slow maturation of grapes keepen all the fruity aromas and all the natural acidity

Syrah from clay soils with gravel, Grenache from very old vines, 70/100 years and clay and stony soils and CF silt loam soils



ALTOLANDON

Elaboration inox 6.000 litres and terracota vessels, to better extract the best quality of the grapes, colour and aromas.

Contact with skins for 2/3 weeks with a temperature control

Alcoholic fermentation is spontaneous (we do not use different yeast to permit the original yeast develop and express in the wines, the maximum potential of grapes)

when alcoholic fermentation is finished, we press the wine and directly to French oak barrels of 300 l. where the malolactic takes place, also in a natural and spontaneous way. The élevage is 50% about 18 months in 300 litres oak barrels and 50% in Terracota Vessels

Stabilization is also natural, the wine is in deposits during the coldest months, temperatures can go to minus 15° C

We want to show the best expression of our grapes grown in extreme climate at 100 metres

Colour black cherry with garnet rim, intense and bright

Nose clean with big intensity, lots of ripe fruit with elegant toasted notes. Complex, with herbal and herbaceous notes.

Taste Nice first entry, powerful with intense ripe black fruit. Round tannins, very expressive and big concentration .

Pairing: hunting, Stewss, Jamón ibérico de bellota, Roasted meat, white meat, Aged cheeses, Red meat

Organic and VEGAN

Robert Parker 90 points . *The red Altolandon is 50% Syrah and the other half very old, head pruned Garnacha and Cabernet Franc, fermented and aged separately in 300 liter oak barrels for one year. The unusual blend translates into a curious nose mixing the cherries in liqueur aromas typical from the Garnacha and something herbal and meaty from the French varieties. It somehow feels less developed than the 2012s but the palate also reveals a fruit that is receding and some tannins that are going to remain. It needs powerful food, but it's also ready now.*

Jancis Robinson 16/20 Wild fermented in French oak the nose shows lot of dark fruit, touch of green pepper & ripe bramble, dense and thick, very juicy and drinkable despite its extreme ripeness. Well made and tasting almost like a New World wine to me

Guia Peñin. 92 puntos