

DEALTO, RIOJA, DOCA RIOJA, SPAIN, 2019



Producer Profile

Established in the Rioja Oriental sub-zone of Rioja, deAlto is an unconventional producer of brilliant wines that aim to maximise the fruit potential of this great region.

Responding to the need for a more sustainable future, they harness the best vineyards to produce pure Rioja as well as using that same spirit of adventure, experimentation, creativity and commitment to sustainable wine production deAlto embraces the traditions of Rioja but produces them in a contemporary style. Drawing on the revered, in-depth knowledge of Paul Shinnie and the technical skills of Marta Juega Rivera, these wines offer a tantalising taste of contemporary Spain.

Viticulture

The Tempranillo and Garnacha used for this wine come from the best vineyards around Azagra in Rioja Baja. The vines are predominantly grown on clay-limestone soil, and minimal intervention is practised. Grapes are all hand-picked in early October.

Winemaking

Upon reception, the grapes are de-stemmed without rollers to avoid crushing and extraction of harsh tannins from seeds and skins and to allow plenty of whole berries to be retained for varietal expression. The grapes are then fermented in 25 ton stainless steel fermenters using inoculated yeasts to give a fruit driven profile without over extraction. The ferment is kept relatively cool, aided by regular pump-overs and once dryness has been reached, the vat is drained and the skins gently pressed, with press fractions kept separate to avoid over extraction and harsh tannins.

Tasting Note

With hints of spice and red fruits on the nose, deAlto is beautifully balanced and offers layers of red berry fruits on the palate, laced with vanilla and hints of mocha and liquorice.

Food Matching

Perfect accompaniment to char grilled meat, cured ham and tapas.

Technical Details

Varieties:

Tempranillo 65%
Garnacha 25%
Graciano 10%

ABV: 13.5%

Closure: Screw cap

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

Oak Treatment

Time: 6 months

Type: French and
American

% wine oaked: 30

% new oak: None