

Est. 1989

ALTÚN

3ª GENERACIÓN DE VITICULTORES

Village Wine

ANA DE ALTÚN

“Mature vines on the Baños de Ebro hillsides”

Winemakers: Iker and Alberto Martínez Pangua.

Grape varieties: 85% Viura and 15% Malvasía **Production:** 17,000 bottles.

“PRODUCED BY IKER AND ALBERTO IN HONOUR OF THEIR MOTHER, ANA, FROM GRAPE VINES BETWEEN 30 AND 60 YEARS OLD, PLANTED BY THEIR GRANDPARENTS ON THE HILLSIDES OF BAÑOS DE EBRO.”

THE LAND

15 small plots on land with slopes up to 25%, characteristic of the area, where our grandparents planted viura and malvasía grape vines on the hillsides (known here as *las cabezadas*). The land is generally poor with low yields, which limits production and produces a grape that is smaller than usual.

PRODUCTION

We are mere transmitters that seek to give the utmost respect to natural fermentation processes through measured intervention, in order to create an authentic wine that reflects its place of origin.

The grapes are harvested by hand. After a brief cold maceration period, the must flower is fermented in French oak casks at 16°C for 20 to 30 days, before resting on lees for three months with weekly *battonage* or stirring.

TASTING NOTES

The wine is clear and bright in the glass, glyceride, with a pale gold colour.

The nose suggests hints of citrus fruits – pineapple – and a suggestion freshly-baked bread, which increases as you gently swirl the glass.

Agreeable on the palate, this fruity wine is well-balanced with a fine body and a long finish.

Recommended serving temperature: 12°C

Recommended glass: Riedel Veritas Old World Pinot Noir or similar

