

Est. 1989

ALTÚN

3ª GENERACIÓN DE VITICULTORES

Single Vineyard Wine

ALTÚN CARRALAGUARDIA

Hand-destemmed, grape by grape.

Winemakers: Iker and Alberto Martínez Pangua.

Area: 1.74 Hectares (4.3 acres) **Production:** 600 bottles.

A UNIQUE VINEYARD. THE RESULT OF A LANDSCAPE THAT COMBINES MEDITERRANEAN AND ATLANTIC ELEMENTS, BESTOWING SILKINESS, FRESHNESS AND MINERALITY TO ITS WINES."

THE LAND

A Tempranillo vineyard planted in 1951 in Laguardia. Calcareous clay soil on sandstone in the highest, poorest parts, in which the plant roots have to compete with stones for their survival.

Where the soil is deeper and fresher it lies on silty-clay subsoil.

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 fruit is hand-destemmed, grape by grape. Spontaneous malolactic fermentation with carefully selected native yeasts in 500-litre French oak barrel.

Ageing: 14 months in 500-litre French oak cask in their second year.

TASTING NOTES

Carralaguardia is a wine that is characterised by its sense of depth with a restrained, tannic, fibrous and sculptural fruit. It represents a perfect fusion between its ripe profiles and the precision of its mineral character.

Recommended serving temperature: 16°C

Recommended glass: Zalto Bordeaux or similar

