

Est. 1989

ALTÚN

3ª GENERACIÓN DE VITICULTORES

Single Vineyard Wine
ALTÚN EVEREST
'The La Choza vineyard'

Winemakers: Iker and Alberto Martínez Pangua.

Area: 0.96 Hectares (2.4 acres) **Production:** 2,100 bottles.

“EVEREST REPRESENTS THE ENDEAVOURS OF OUR FATHER, JOSÉ ANTONIO MARTÍNEZ, TO REACH THE VERY TOP. IN 2001, HE DECIDED TO PRODUCE THIS WINE WITH A CLEAR PHILOSOPHY, A UNIQUE VINEYARD FOR A UNIQUE WINE.”

THE LAND

Everest was born in the “La Choza”, a plot of land planted with Tempranillo grape vines in 1965 on a N-SE facing upper terrace of Baños de Ebro with an 11% slope, featuring shallow chalky-clay soil. This is respectful viticulture, employing growing practices based on ecological concepts.

The traditional conical stone structure that gave shelter from bad weather to our forebears gave the name to this land: *La Choza* – the Spanish word for hut.

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.

Harvested in 11 kg boxes and gravity-vatted. Spontaneous malolactic fermentation with carefully selected native yeasts in 500-litre French oak barrels.

Ageing: 14 months in new 500-litre French oak casks.

TASTING NOTES

Everest is a dense yet lively wine that is meaty and opulent. This is a wine with an organic, stimulating spirit. Tempranillo in its highest, purest form, a red that was born to majestically improve over time.

Recommended serving temperature: 16°C

Recommended glass: Zalto Bordeaux or similar

