

Est. 1989

# ALTÚN

3ª GENERACIÓN DE VITICULTORES

*Single Vineyard Wine*

## ALTÚN LA CICATERA

*'A wine from poor, chalky soil'*

**Winemakers:** Iker and Alberto Martínez Pangua.

**Area:** 1.9 Hectares (4.7 acres)    **Production:** 8,500 bottles.

“FROM THE AUSTERE SOILS COMES THE MYSTERY OF ITS SUBLIME  
FRAGILITY”

### THE LAND

Vineyard planted with Garnacha grapes at 500 metres above sea level in Baños de Ebro, characterised by its poor, chalky soil with a high level of active limestone that regulates the vines' absorption of nutrients. The soil is the result of deposits from the continental Tertiary and the Early and Middle Miocene periods (a geological region known as the Facies de Haro). This shallow land is well-drained with a very calcareous 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 grapes are harvested in 11 kg boxes and gravity-vatted. We use native yeasts to provoke spontaneous malolactic fermentation in French oak casks.

**Ageing:** Six months in wooden vats and 500-litre casks and eight months in concrete tanks.

### TASTING NOTES

The Garnacha grape has a longer growing cycle, resulting in a wine that is very Atlantic, characteristic of the Rioja Alavesa region. The wine is a true reflection of its optimal ripening which gives it its authenticity, complexity and elegance. This is a fruity wine with floral notes that combine perfectly with biscuity red fruits before its fresh, perfumed, mineral finish. Very well-balanced with a vibrant acidity.

**Recommended serving temperature:** 16°C

**Recommended glass:** Riedel Veritas Old World Pinot Noir or similar

