

Est. 1989

ALTÚN

3ª GENERACIÓN DE VITICULTORES

Village Wine

ALTÚN ROSÉ

‘ ‘ A Tempranillo from the higher land ‘ ‘

Winemakers: Iker and Alberto Martínez Pangua.

Grape variety: 100% Tempranillo **Production:** 11,000 bottles.

“THE SEARCH FOR FRESHNESS HAS LED US TO SELECT THESE SIX VINEYARDS ON OUR HIGHEST LAND, WHERE THE COLD NIGHTS AND *EL CIERZO* – A STRONG, COLD DRY WIND – MAKES THEM UNIQUE.”

THE LAND

Altún Rosé comes from six carefully chosen plots of land in Laguardia and San Vicente de la Sonsierra at an altitude of between 550 and 650 metres above sea level. Goblet trained vines planted mainly on the hillside, with an Atlantic climate with a certain Mediterranean influence.

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 to maximise the fruit yield. After a gentle press, 50% of the must flower is fermented in French oak casks at 16°C for 20-30 days. It is left on its lees for a further for three months, giving the wine a highly characteristic meatiness and complexity.

TASTING NOTES

An elegant pale pink wine.

Complex and intense, it is worth mentioning the grapefruit aromas and citric notes with white flowers and hints of certain spices.

The wine is fresh on the palate, with good acidity and a meaty character stemming from the time on lees.

Recommended serving temperature: 12°C

Recommended glass: Riedel Veritas New World Shiraz or similar

