

ALTOLANDON
















Altolandon, ROSALIA 2017

\$32.50

* Suggested retail price



 Organic

| | | |
|--|-----------------------|-----------------------------|
|  | Service fees | \$0.00 |
|  | Product code | 14935595 |
|  | Format | 6x750ml |
|  | Listing type | Private import |
|  | Status | Unavailable |
|  | Type of product | Still wine |
|  | Country | Spain |
|  | Regulated designation | Denominación de origen (DO) |
|  | Region | Castilla la Mancha |
|  | Appellation | Manchuela |
|  | Classification | Not applicable |
|  | Varietal(s) | Grenache 100 % |
|  | Alcohol percentage | 14% |
|  | Colour | Red |
|  | Sugar | Dry |
|  | Closure type | Cork |

ABOUT THIS WINERY

Located in Landete, Cuenca between three provinces: Valencia, Cuenca and Teruel. Our philosophy is to make quality wines and therefore quality grapes. We take care of everything: the vineyard, the plantation, choosing the varieties, the vines and the clones most suitable for our climate and each type of soil. The wine comes from the grape, but the altitude and the soil are essential for the final result: wines with their own personality.

PRODUCT NOTES

Spontaneous fermentation in 500 L open barrels with manual punching down. Aged 8 months. Natural sedimentation in vats throughout the winter. Low-yielding old vines increase the concentration of phenolic compounds, producing darker, more tannic wines. Delicate nose of red fruit jams and floral notes, smooth tannins, pleasant balsamic finish. This gastronomic wine is the perfect accompaniment to empanadas.



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