

deAlto, Tradicional, Rioja DOCa, Spain 2022



Producer Profile

deAlto Rioja y Más pays tribute to our long-standing love for all things Spanish: the food, the people, and of course the wine...

Master of Wine Giles Cooke has led the winemaking team to craft a range that illustrates the brilliant potential of Rioja, Navarra and La Mancha as well as the quality of fruit that these regions can deliver when respectful, sustainable techniques are maintained. Drawing on the revered, in-depth knowledge of Paul Shinnie and the technical skills of Marta Juega Rivera, wines from deAlto Rioja y Más offer a tantalising taste of contemporary Spain. Over a decade's worth of dedication, travel and experimentation have culminated in the creation of deAlto Rioja y Más.

Responding to the need for a more sustainable future, they harness the best vineyards to produce wines that are connected by a similar spirit of adventure, experimentation, creativity and commitment to sustainable wine production.

Viticulture

The Tempranillo and Garnacha used for this wine come from the best vineyards around Azagra in Rioja Baja. The vines are predominantly grown on clay-limestone soil, and minimal intervention is practised. Grapes are all hand-picked in early October.

Winemaking

Upon reception, the grapes are de-stemmed without rollers to avoid crushing and extraction of harsh tannins from seeds and skins and to allow plenty of whole berries to be retained for varietal expression. The grapes are then fermented in 25 ton stainless steel fermenters using inoculated yeasts to give a fruit driven profile without over extraction. The ferment is kept relatively cool, aided by regular pump-overs and once dryness has been reached, the vat is drained and the skins gently pressed, with press fractions kept separate to avoid over extraction and harsh tannins.

Tasting Note

With hints of spice and red fruits on the nose, deAlto is beautifully balanced and offers layers of red berry fruits on the palate, laced with vanilla and hints of mocha and liquorice.

Food Pairing

Perfect accompaniment to char grilled meat, cured ham and tapas.

Technical Details

Varieties: Garnacha 55%, Tempranillo 45%

ABV: 13%

Closure: Screw Cap

Oak Ageing: 30% of the wine aged in French & American oak for 6 months.