

Altos de la Hoya 2016



GRAPE VARIETIES

90% Monastrell and 10% Grenache

VINEYARD

Hoya de Santa Ana estate: sandy-loam soil with high percentage of chalk, no irrigation. Altitude of 825 meters. Hand-picked harvesting. Ungrafted old vineyards, 55 years on average.

VINIFICATION

Fermentation in stainless steel tanks. Only wild yeasts used.

WOOD AGING

Aged during 6-8 months in french oak barrels.

TASTING NOTES

Monastrell is our region classic variety and with *Altos de la Hoya* we aim to capture its essence. Deep ruby. Ripe, powerful scents of red and dark fruits, minerals and spices. Finishes fresh and long, with a repeating dark fruit note.

FOOD PAIRING

An exceptional combination with red meats: fillet stake, rustic stews: lentils and lamb base dishes, also with poultry and sauces delivering mellow notes on the palate such as partridge with prune puree. It benefits from decanting.

TECH SHEET

Alcohol content	14,5% alc.vol.
Total acidity	5 gr/lit (tartaric acid)
Volatile acidity	0,43 gr/lit (acetic acid)
Residual sugar	<2 gr/lit