

# ALTOS DE ARANDA

## ROBLE 2020



### Technical data

Appellation	DO Ribera del Duero
Winemaker	Juan Ayuso
Vineyards	The grapes are sourced from vineyards around Aranda de Duero, located at an average altitude of 800 metres, known for making Tempranillo wines that are concentrated in fruit and freshness.
Varietals	100% Tempranillo
Winery	IFS and BRC certificated and founded in 1987, the winery has over thirty years' experience making wines that stand out for their price-quality ratio in this famed region. The winery owns over 100ha of vineyards, many over 50 years of age, and also works with local growers. By owning several small wineries in various villages around Aranda del Duero, transport is minimised and the grapes are vinified in optimum conditions.
Winemaking	Fermented at a controlled temperature of 25-28°C, primarily in stainless steel, with 18-21 days' maceration. Spontaneous malolactic fermentation takes place largely in stainless steel. Aged for three months in oak barrels.

### Winemaker's notes

Colour	Star bright, deep cherry red with purple highlights.
Nose	Rich in aromas of ripe red berries with some mineral notes.
Palate	Well structured with intense flavours of ripe fruit, easy-to-drink with a clean, refreshing finish.

### Analysis

Alcohol	13.5% volume
---------	--------------

### NEW PRODUCT

# ALTOS DE ARANDA

## CRIANZA 2016



### Technical data

Appellation	DO Ribera del Duero
Winemaker	Juan Ayuso
Vineyards	The grapes are sourced from vineyards around Aranda de Duero, located at an average altitude of 800 metres, known for making Tempranillo wines that are concentrated in fruit and freshness.
Varietals	100% Tempranillo
Winery	IFS and BRC certificated and founded in 1987, the winery has over thirty years' experience making quality wines in this famed region. The winery owns 100ha of vineyards, many over 50 years of age, and also works with local growers. By owning several small wineries in various villages around Aranda del Duero, transport is minimised and the grapes are vinified in optimum conditions.
Winemaking	Fermented at 25-28°C, primarily in stainless steel, with 18-21 days' maceration. Spontaneous malolactic fermentation takes place largely in stainless steel. Aged for twelve months in French and American oak barrels, and at least another year in bottle.

### Winemaker's notes

Colour	Deep black cherry colour with a ruby red rim.
Nose	The classic profile of a mature Crianza from the Ribera del Duero, blending ripe black fruit and spiced oak aromas.
Palate	Well-structured with succulent black fruit flavours, ripe tannins and a long finish of toasted oak.

### Analysis

Alcohol	14% volume
---------	------------

### Awards



- 91 points – James Suckling 2021  
90 points BEST BUY – Wine & Spirits 2021  
Gold – Berliner Wein Trophy 2021  
Gold – Gilbert & Gaillard 2021  
Gold – America Wine Awards 2021