

ALTOS DE ARANDA

TEMPRANILLO 2019



Technical data

Appellation	DO Ribera del Duero
Winemaker	Juan Ayuso, with additional consultation on the blend from Fernando Mora MW
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.

Winemaker's notes

👁️ Colour	Deep morello cherry red with purple highlights.
👃 Nose	Rich in aromas of ripe black cherry and blackberry with some mineral notes.
👅 Palate	Well structured with succulent black fruit flavours, a savoury hint of mountain herbs and a long, refreshing finish.

Analysis

Alcohol	13.5% volume
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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
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Awards

	90 points BEST BUY – Wine & Spirits 2021
	Gold – Berliner Wein Trophy 2021
	Gold – America Wine Awards 2021