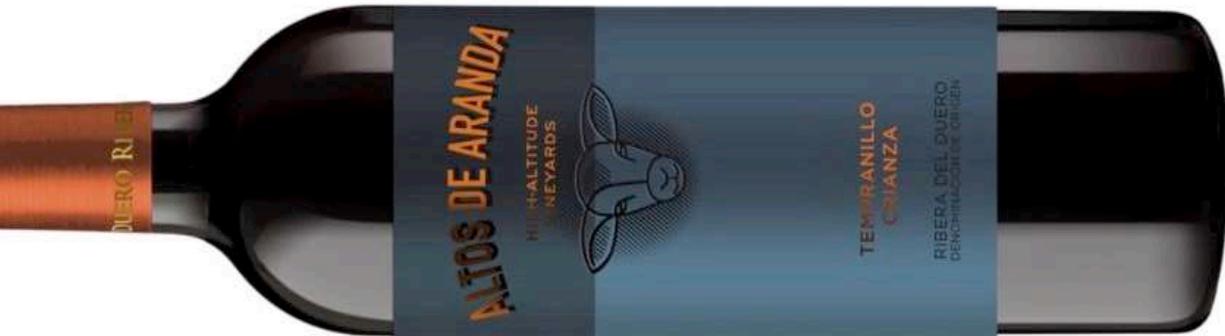
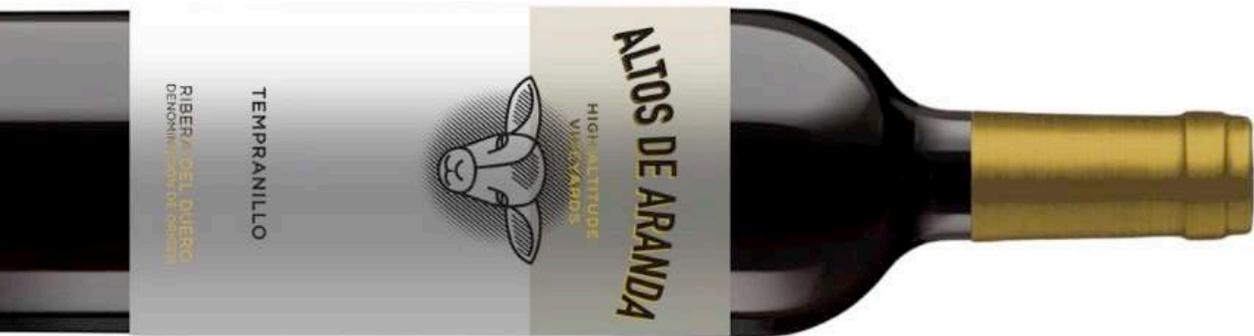
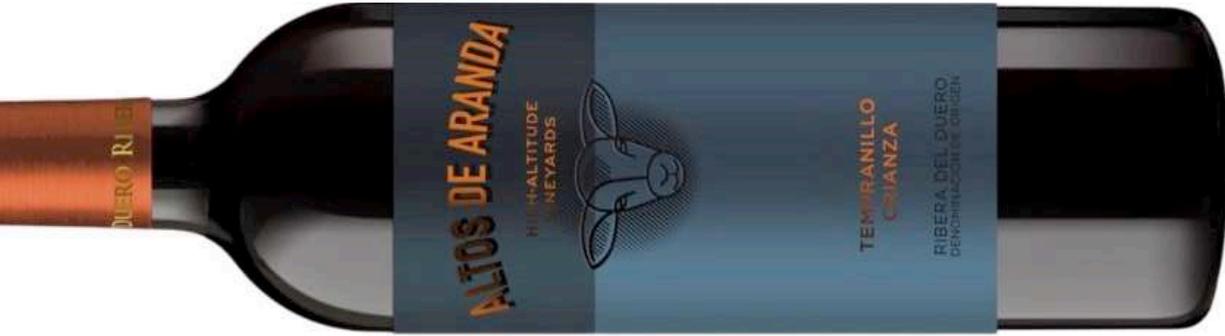




ALTOS DE ARANDA

By Long Wines



ALLOS DE ARANDA

High-altitude Ribera del Duero

ALTOS DE ARANDA

DO RIBERA DEL DUERO

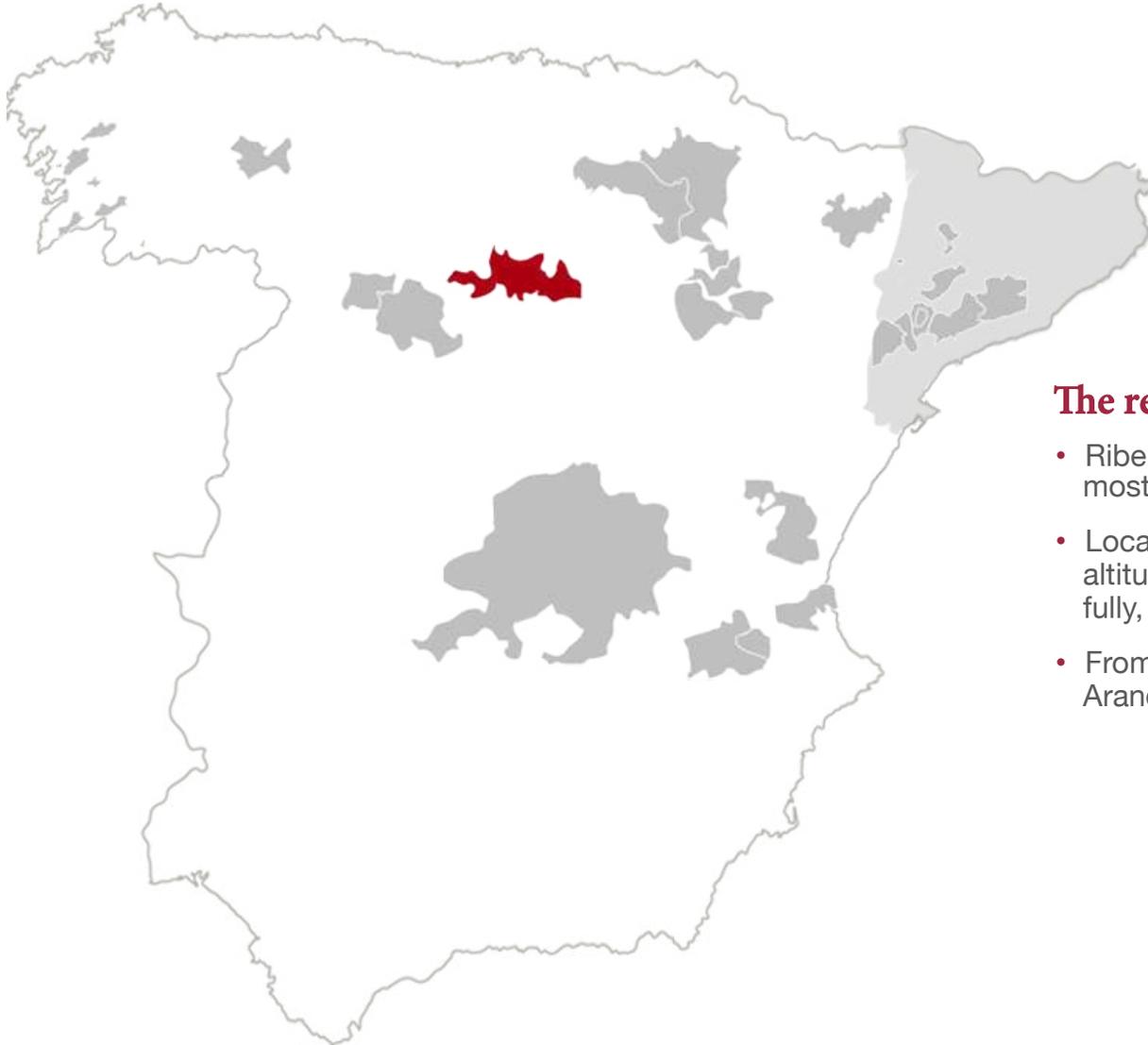
Ready-to-drink Ribera del Duero at an exceptional price

- We put a lot of effort into sourcing this Ribera del Duero
- The most prestigious region in the Spanish market, demand outweighs supply and wines are often released too early
- We managed to find a new winery partner that is quality-assured and able to supply what we need in terms of price and drinkability
- High-altitude vines means that the wines are balanced in terms of fruit, acidity, alcohol and tannins, allowing us to offer both an oak aged Crianza and a fruit-forward unoaked style



ALTOS DE ARANDA

DO RIBERA DEL DUERO



The region

- Ribera del Duero is the source of Spain's most prestigious and most expensive wines
- Located on Spain's central *meseta*, its extreme climate, high altitudes and bright sunlight means that Tempranillo can ripen fully, giving fuller bodied, more structured wines than in Rioja
- From vineyards with an average altitude of 800m, Altos de Aranda is a great example of the style at an exceptional price

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Tempranillo

- 100% Tempranillo
- Deep morello cherry red with purple highlights.
- Rich in aromas of ripe black cherry and blackberry with some mineral notes
- Well structured with succulent black fruit flavours, a savoury hint of mountain herbs and a long, refreshing finish.
- Pairs well with ewe's milk cheeses, barbecued lamb chops and charcuterie



Crianza

- 100% Tempranillo.
- 12 months in French and American oak barrels.
- Deep ruby red..
- Complex aromas of blackberries with sweet spices.
- Well structured with mouth-watering, intense black fruit flavours and a finish of spiced oak.

Awards

- 90 Points - Wine & Spirits 2021
- Gold Medal – Berliner Wein Trophy 2021
- Gold Medal – Gilbert & Gaillard 2021
- Gold Medal – American Wine Awards 2021

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Where it comes from

- The fruit is sourced from a tiny village outside Aranda del Duero in the province of Burgos.
- The region is known for the quality of its lamb – which grazes in the herb-scented scrubland – and of course, for Ribera del Duero wine.
- Little else other than vines will grow in these poor soils, but this struggle for survival results in thick-skinned, healthy bunches of grapes with small berries, which give deep-coloured wines with very concentrated flavours
- The altitude of more than 800 metres and the high levels of sunlight mean that the grapes can ripen fully but retain acidity, creating fruity and well-balanced wines.

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DO RIBERA DEL DUERO



The winery

- Founded in 1987, just five years after the DO was founded, it is one of the region's oldest wineries, with over thirty years' experience making wines that stand out for their price-quality ratio
- IFS and BRC certified, it has the latest equipment and a network of facilities, enabling large scale production
- 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 the optimum conditions.

ALTOS DE ARANDA

DO RIBERA DEL DUERO

The winemakers

Juan Ayuso

- Native to the Aranda del Duero area, Juan was born into a winemaking family
- He started out as winemaker at Viña Sastre and now works as a consultant for around 50 wineries across Spain

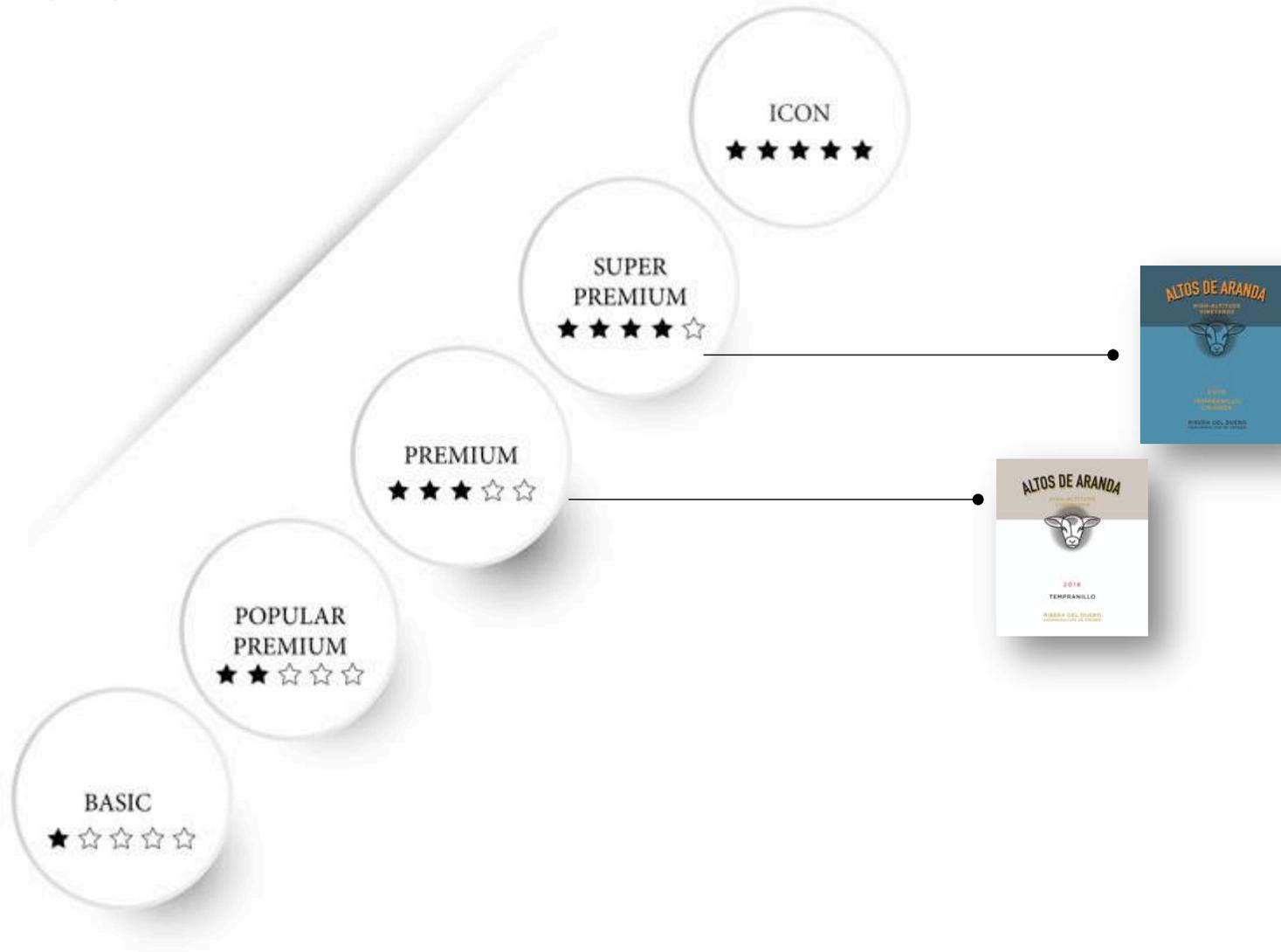
Fernando Mora MW

- Young, idiosyncratic and passionate winemaker, who works closely with Long Wines, oversaw the final blend for the Tempranillo.
- The only native Master of Wine resident in Spanish, he combines winemaking role with international wine marketing so has his pulse on what the consumer wants in key worldwide markets.



ALTOS DE ARANDA

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ALTOS DE ARANDA

CONSUMERS

Appeals to both engaged explorers and knowledgeable red wine enthusiasts

- The Ribera del Duero is gradually becoming known by a wider audience
- Knowledgeable foodies who have visited Spain and recognise the region as a source of bold premium Tempranillo wines
- Eye-catching packaging and fruit-forward style also appeal to more adventurous consumers who want to try an alternative to Malbec or Cabernet Sauvignon
- Although initially a hand-sell, the repeat purchase rate is high among those who love full-bodied reds



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WINES FROM SPAIN

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www.longwines.com