# 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

### **Awards**



Gold - Gilbert & Gaillard 2022



Gold - Berliner Wein Trophy 2022



88 points – James Suckling 2022



# 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

Ocolour 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 - America Wine Awards 2021

