



ALTOZANO



Altozano Tempranillo & Cabernet Sauvignon 2006
Vino de la Tierra de Castilla

Altozano

Gonzalez Byass created the award-winning Altozano range to provide excellent value, consistent quality wines made in an easy drinking, fruit-driven style. The wines, which come under the Vino de la Tierra classification, were produced in conjunction with Jane Masters MW.

The Altozano range is available in both cork and screwcap bottle with clear varietal labelling.

Viticulture

The Altozano winery is situated in a 230 Hectare property in Otero, Toledo. The vineyards lie at 480 meters above sea level and are located between the Tajo and the Alberche rivers and the Gredos and Toledo mountain ranges.

The undulating terrain contains a variety of soil, which ranges from moderately acidic to extremely alkaline and from slightly chalky to very chalky. Such a variation in soil can at times complicate the management of vines, yet it also allows the winemaker to create a unique blend. The climate is extreme and dry, with great variation in temperature between seasons.

The vines include both indigenous and international varieties: Tempranillo, Cabernet Sauvignon, Shiraz, Cabernet Franc, Petit Verdot, Graciano, Garnacha, Sauvignon Blanc and Verdejo.

Vinification

The grapes enter the winery and are lightly pressed and cooled. They then go through alcoholic fermentation in temperature- controlled tanks.

Altozano's winemaker ages 25% of the wine in a mixture of French and American oak barrels for five months.

Technical Information

Varietals: Tempranillo 65% Cabernet Sauvignon 35%

Alcohol: 14%

Oak: 40% spends 5 months in a mixture of French and American oak barrels.

pH: 3,68

Volatile acidity: 0,49 gr/l

Total acidity: 4.95 gr/l

Total sugars: 4,2 gr/l

Tasting Note & Food Matching

The varietal character of the Tempranillo completes the structure of the Cabernet Sauvignon.

Dark ruby colour with intense purple tones. Aromas of red fruits, blackberries and redcurrants. In the mouth it is fresh and intense, balanced and tasty, with a long spicy finish.

Serve between 16- 18° with cured cheese, red meat or game.

Further Information

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