



TEMPRANILLO 2010 Vino de la Tierra de Castilla



Altozano

Altozano is a young, modern, fruit driven range produced by González Byass in Finca Constancia. Altozano Tempranillo is a young Tempranillo which demonstrates the fruit character of the variety. Altozano is available in both cork and screwcap. Finca Constancia is the philosophy of González Byass' founder in the 21st century. It has been the most important project for González Byass in recent years. With the aim of creating a single estate property, akin to the principle of a Bordeaux chateau, where single plot wines can be produced. Combining not only the best soils and climatic conditions but also the best of what Spain and the rest of the world have to offer in terms of grape varieties. The spirit of Finca Constancia is reflected in the phrase of the founder in 1836 'I cannot think of a better business than making wine and to it I therefore dedicate my life.' In fact the name 'Constancia' is homage to the founder of González Byass who believed in the importance of constancy in winemaking and his personal life and who named his first cellar in Jerez 'La Constancia'. Finca Constancia was inaugurated in 2006 and is one of the six wineries in the González Byass group; González Byass Jerez, Bodegas Beronia, Finca Moncloa, Vilarnau and Viñas del Vero.

Viticulture

Finca Constancia is situated in the province of Toledo in Castilla La Mancha, 86km from Madrid. The vineyard site, purchased in 2001, was chosen after extensive research across the country due to its very distinct make up of soils. Climatically speaking it is protected by two mountain ranges, Sierra de Gredos to the north and Montes de Toledo to the south, and enjoys the influence of two major rivers, Tajo and Alberche, which run nearby. The continental climate, extreme with cold winters and hot summers makes it possible to produce fantastic wines. The undulating nature of the land makes for an important variation in soil types which contributes extraordinary complexity to the wines. In general the soils are deep with good drainage however also retaining the water in the subsoil. The soils vary from slightly acidic to extremely alkaline and from slightly chalky to very chalky. In addition having previously been used for cultivating cereals the soils are ideal for planting vines. 193 hectares of the 230 hectare estate are planted with native and international grape varieties; Tempranillo, Cabernet Sauvignon, Syrah, Cabernet Franc, Petit Verdot, Graciano, old Garnacha, Verdejo, Sauvignon Blanc and Chardonnay.

Vinification

The Tempranillo grapes enter the winery by night to avoid oxidation and undergo cold maceration at 5°C for 5 days with the skins to ensure maximum retention of fruit flavours and colour extraction. Fermentation takes place in stainless steel tanks. The wine then spends 3 months ageing in mixed barrels of American and French oak.

Tasting Note

Intense cherry-red colour with a ruby rim. Highly aromatic on the nose with hints of red and black autumn fruit aromas with some toasty and spices. On the mouth smooth and silky with well integrated tannins and lovely balance of dark ripe fruit.

Perfect with pizzas, pasta with tomato sauce and red meats.

Technical Information

Varietal: 100% Tempranillo

Alcohol: 14 %

Ageing: 3 months in mixed American and French oak barrels.

pH: 3.82

Volatile Acidity: 0.35 g/l

Total Acidity: 4.34 g/l

Total Sugars: 1.8 g/l

Further Information

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