

# ALTOZANO

**Altozano Tempranillo & Cabernet Sauvignon 2009**  
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 40% of the wine in a mixture of French and American oak barrels for five months.

## *Technical Information*

**Varietals:** Tempranillo 50% Cabernet Sauvignon 50%

**Alcohol:** 14%

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

**pH:** 3,8

**Volatile acidity:** 0,53 gr/l

**Total acidity:** 4.27 gr/l

**Total sugars:** 1.8 gr/l

## *Tasting Note & Food Matching*

Intense red colour with purple tones.

Intense aromas of red fruit.

Pleasant and easy to drink, fresh with a long spiced finish.

Fruity wine with intense aromas and sweet tannins.



## *Further Information*

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