



2018 Altacena Tempranillo

Region: Manchuela (Castilla La Mancha)

Vineyards:

Soil: Limestone / Marl / Sandstone

Elevation: 680 - 790m

Age: 25 years - 35 years

Pruning: Un-trellised "Gobelet" bush vines.

Grape Variety: 90% Tempranillo 5% Shiraz 5% Garnacha

Winemaker: Javier Murua

Alcohol: 14.0%

Pack Size: 12 Bottle Pack



Manchuela: The commune of Manchuela is located in the foothills of mountains in the far east of La Mancha. Moderate summer days and cold autumn nights courtesy of the region's high-altitude result in elegant wines with intense flavours and nicely balanced structure and tannin.

Winemaking: Totally de-stemmed with a short cold soak before a long, cool fermentation with daily pump-overs to achieve optimum fruit and colour. The core of the blend was aged in stainless steel before three months maturation in seasoned French and American oak. A component of up to ten percent of de-classified Rioja (due to volume constraints not quality) is added to the blend three months before bottling.

2018 Vintage: 2018 was one of the biggest yields of the last decade ensuring all vigneron of the region were happy after a lack lustre 2017. Stylistically it was a good and 'classic' year closer to the vintages of decades ago with medium alcohol at around 13%. Harvest was later but with good acidity and excellent aromas. Harvest was prolonged due to wetter conditions earlier in the year delaying flowering and fruit set and the lower alcohols are a result of higher yields and a dry summer. The arid conditions slowed down the production of sugar in the berries.

Tasting Note: Medium red in colour with a lifted and expansive nose of ripe dark berries, plums and charcuterie spice. The palate is silky and supple and opulently fruited with a core of red berried fruit and subtle oak, all framed by fine savoury tannins. A juicy Tempranillo blend that balances drinkability and quality with excellent depth of fruit balanced by a defined structure and impressive length.