

Spain, Altos del Enebro, Crianza, Non millésimé

D.O Ribera Del Duero, Spain

Altos del Enebro began its journey with a team of young people, but with extensive experience behind them. Through years of experience working as a winemaker both in Spain and abroad and his time at Bodegas Roda, Rodrigo González has been able to shape his personal project and to select and acquire some of the best vineyards in the Ribera del Duero.



It is a small project, we elaborate our wines in a winery in Milagros. Our engine and our hallmark is our own vineyard. We have 12 hectares and that is where we really get our wines.

IN THE VINEYARD

Vineyards: Vineyards in the villages of Pardilla. Age of vinyards: 30 years old.

WINEMAKING

Fermentation: 16 days of maceration.

Malolactic Fermentation: French oak barrel. (20 days).

AGEING

Altos del Enebro

Ribera del Duero

Ageing: Oak barrels, 90 % French oak barrels.10% American barrels. Time Ageing: 15 months in 225 liter barrels

Stabilization: By natural methods.

VARIETAL

Tempranillo 100%

GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

16°C/61°F

AGEING POTENTIAL

5 to 10 years

TASTING

Powerful attack, velvety elegant from start to finish. Surprise the minerality and volume in the mouth. We come memories of blackberries intermixed with subtle chocolate and balsamic touches reminiscent of thyme and scrubland surrounding the vineyard.

FOOD PAIRINGS

Iberico ham, cheese, spicy dish.



