

Viñedos Singulares



ALTICO 2021



Type of wine:

Crianza Red Wine.
14 % Alc.



Location:

D.O.P JUMILLA.



Grape varieties:

100 % Syrah.



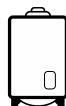
Packaging:

Box of 6 bottles of 75 cl.



Soils:

Trellised semi-dry vineyard located on the northern slope of the Sierra del Carche, with limestone cover and sandy loam bottom.



Vinification:

Maceration, alcoholic fermentation and malolactic fermentation in 13,500 liters stainless steel tanks.



Ageing:

14 months in 225 and 500 liters French oak barrels and 12 months in bottle.



Tasting note:

Appearance: Bright and intense ruby color with garnet meniscus.

Nose: Dominated by fruity and floral characters with hints of wild berries and refreshing violet flowers, characteristics of the Syrah variety, on a subtle spiced and toasted background.

Palate: Wide, filling the mouth with sensations from the first sip. Silky with pleasant acidity, balanced between fruity characters and fine and polished tannins, with a long and persistent finish. It has a good aging suitability, although at this point it already expresses its full potential.

Ideal with red meat, salmon, cod and spiced rices.



Awards & Points:

James Suckling: 92 p.
Tim Atkin: 92
Peñín: 91.
Guide Proensa: 94 p.
Guide Wine Up: 92,62 p.



Certificates:

Organic certified.
Vegan certified.



Vintage:

2021.



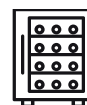
Production:

6.047 bottles of 75 cl.
60 bottles of 150 cl.



Harvest:

Manual harvest on 2021
September in boxes of
15 Kg.



Conservation:

Between 15 y 16 °C.



Palletization:

*Pallet 120 x 80 cm
99 boxes x 6 bot.
Weight: 900 kg.
Height: 180 cm.
Empty bottle weight:
575 grams.

Analysis:

Acidity: 5,75 g/L
Sugars: 2,3 g/L

