

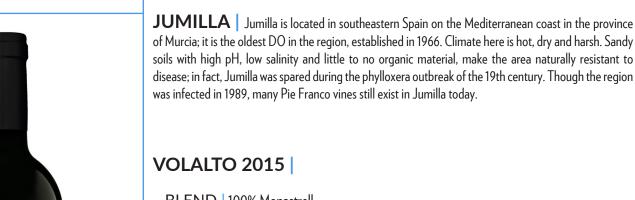
ALTAMENTE





VOLALTO 2015

ALTAMENTE This project from Fernando Barrena (of Azul y Garanza) and his wife, Marian, is located in the northernmost part of the DO Jumilla in the high Hoya Torres Valley with shallow, calcareous soil in arid conditions. The majority of the vines are Pie Franco (on their own rootstock) and farmed 100% organically.



BLEND | 100% Monastrell

VINEYARDS | Certified organic vineyards at 900 meters altitude, most of which are own rooted (Pie Franco) in shallow, sandy/stony soils with very little rain.

WINEMAKING | Harvested by hand. Native yeast fermentation in tank followed by 6 months aging in French oak.

ALCOHOL 14%

TASTING NOTES | An intoxicating nose of wild berries, dried plums and savory herb notes that carry on to the palate which is chock full of ripe red fruits, licorice and subtle dark chocolate notes. Taut acidity and subtle tannin provide structure, keeping the rich fruit in balance.

BAR CODE | 8437004333742

