



VALKYRIE

SELECTIONS



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.

JUMILLA | Jumilla is located in southeastern Spain on the Mediterranean coast in the province of Murcia; it is the oldest DO in the region, established in 1966. Climate here is hot, dry and harsh. Sandy soils with high pH, low salinity and little to no organic material, make the area naturally resistant to disease; in fact, Jumilla was spared during the phylloxera outbreak of the 19th century. Though the region was infected in 1989, many Pie Franco vines still exist in Jumilla today.

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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%

BAR CODE | 8437004333742

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.

PRESS | 91 VIN

“A sexy, expansive bouquet evokes ripe, spice-accented black/blue fruits, incense and smoky minerals. Sweet and energetic on the palate, offering juicy blackcurrant, boysenberry, spicecake and cola flavors that show very good delineation and spicy lift. Rich, yet lively and precise, finishing with solid thrust, resonating spiciness, and silky, slow-building tannins.”