

Viñedos Singulares



ALTICO 2016



Type of wine:
Crianza Red Wine.
14,5 % Alc.



Vintage:
2016.



Location:
D.O.P JUMILLA.



Production:
14.980 bottles of 750 cl
485 bottles of 1500 cl.



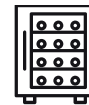
Grape varieties:
100 % Syrah.



Harvest:
Manual harvest on 2016
September 15th in boxes
of 250 Kg.



Packaging:
Horizontal box of 6
bottles of 750 cl.



Conservation:
Between 15 y 16 °C.



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:

12 months in 225 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 white meats, salmon, cod and spiced rices.



Awards & Points:

Guide Gourmets: 91 p.
Guide Peñín: 90 p.
Guide Proensa: 93 p.
Guide Wine Up: 92,62 p.
Semana Vitivinícola: 92 p.
MS Andreas Larsson: 90 p.



Palletization:

*Pallet 120 x 80 cm:
88 boxes x 6 bot.
Weight 760 kg.
Height 185 cm.
*Pallet 120 x 100 cm:
108 boxes x 6 bot.
Weight 927 kg.
Height 185 cm.

