

*Viñedos Singulares*



## ALTICO 2018



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



**Vintage:**  
2018.



**Location:**  
D.O.P JUMILLA.



**Production:**  
13.875 bottles of 750 cl



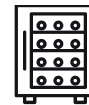
**Grape varieties:**  
100 % Syrah.



**Harvest:**  
Manual harvest on 2018  
September 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 meat, salmon, cod and spiced rices.



### Awards & Points:

James Suckling: 92 p.  
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.

