

PAGOS
DEL REY

D.O.Ca. Rioja

Heredad de Altillo Red

Heredad de Altillo is made from Tempranillo. The grapes are carefully handpicked from the best vineyards in Rioja during the second fortnight in September just at the right ripening stage.

Region

Spain's most internationally famous wine region is renowned for creating top quality wines with exceptional ageing ability. It lies in northern Spain, by the side of the River Ebro from which the region's name derived. Elegance and poise is the hallmark of the wines shaped in this ancient region. The variety of its soils, together with the combination of modern and traditional growing practices allow winemakers to produce a wide range of wines that exhibit different personalities.

VARIETY **Tempranillo**	STYLE **Still wine**
ALCOHOL GRADUATION **13%**	SERVING TEMPERATURE **Between 14-16ºC**

Tasting Notes

Deep cherry red colour with touches of violet. Aromas of red fruits, strawberries and flowers that mirror perfectly on its palate. Smooth and fresh fruit on the palate. Long and pleasant finish.

Food Pairing

A good companion to rice, pasta with sauce, grilled meat, cheese or salads.

Technical Information

The grapes are harvested at just the right moment. A cold maceration process for 48 to 72 hours extracts their skin colour and fruity aromas. Fermentation takes place in stainless steel tanks at a temperature between 21 and 23 ºC) for 8 to 10 days.

Awards

GOLD

2019 Concours Mondial de Brusexelles: Heredad del Altillo Tinto 2017



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Heredad de Altillo White

Heredad de Altillo white is made from Spain's traditional grape variety known as Macabeo in much of its homeland Spain but as Viura in Rioja, where it is by far the most planted white wine grape. Our skilled winemaker has created a wine that preserves the grape`s natural aromatic freshness.

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VARIETY **Viura**	STYLE **Still wine**
ALCOHOL GRADUATION **12,5º**	SERVING TEMPERATURE **Between 8-10 ° C**

Tasting Notes

Brilliant straw yellow in colour with greenish hues. The wine has aromas of white flowers, ripe mandarins, banana, orange peel and citrus fruit with a subtle hint of passion fruit. On the palate, the wine is clean and silky with a long finish.

Food Pairing

A good accompaniment to seafood, fish or poultry, cooked with summer vegetables.

Technical Information

Harvested at night in early October, this cooler temperature allows the grapes to retain their wonderful aromatic characters. After crushing, the must is left for maceration for 4 to 6 hours in cool temperatures to get the maximum expression of aromas. The winemaking process includes careful handling at every stage. The fermentation is carried out at a controlled temperature in stainless steel tanks between 14-15 ºC in order to achieve maximum expression. The result is a fresh and delicate wine.



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Heredad de Altillo Rosé

Heredad de Altillo Rosé is made from Grenache grapes. Grenache is the most prestigious variety for rosé wines in Rioja. The grapes are carefully harvested during the first week in October just at the right ripening stage.

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VARIETY	STYLE
Garnacha	**Still wine**
ALCOHOL GRADUATION	SERVING TEMPERATURE
13%	**Between 8-10 ºC**

Tasting Notes

Powerful strawberry pink with aromas of strawberries and currants. This is a refreshing wine with plenty of fruit on the palate and a good structure.

Food Pairing

An ideal complement to pasta, white meat, seafood and salads.

Technical Information

Only the best Grenache grapes are selected for this wine. The grapes undergo maceration for 3 to 6 hours with their skin to give the must its characteristic rosé colour. Fermentation takes place at a controlled temperature between 15 and 16ºC for 15-18 days in order to develop its elegant aromas to their full potential.



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Heredad de Altillo Crianza

Heredad de Altillo Crianza is made exclusively from Tempranillo. The Tempranillo grapes are carefully handpicked from small production vineyards from vines over 40 years-old. The result is a superb wine with ripe, red fruit aromas and hints of spices.

Region

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VARIETY **Tempranillo**	STYLE **Still wine**
ALCOHOL GRADUATION **13.5%**	SERVING TEMPERATURE **Between 16-17ºC**

Tasting Notes

Vibrant ruby red in colour with aromas of black pepper and cloves, raspberry and plum on the nose and a wonderful powerful but silky palate thanks to the perfect balance between acidity and tannins. A lovely elegant wine with a long finish.

Food Pairing

A perfect partner for all kinds of meat, cured cheeses and roasts.

Technical Information

The grapes are carefully selected and handpicked. The fermentation process is undertaken at a controlled temperature (25-28 ºC) for 10-12 days before they are put through a maceration process (5-10 days). This ensures that the wine acquires its characteristic colour. Finally the wine is aged for 12 months in new American oak barrels, with further time to mature in bottle.

Awards

DOUBLE GOLD-Spanish Wine of the year-
2019 China Wine & Spirits Awards: Heredad del Altillo crianza 2015
GOLD
2019 Berliner Wine Trophy: Heredad del Altillo crianza 2015



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Heredad de Altillo Reserva

Heredad de Altillo reserva is made exclusively from the best plots located in “La Rioja Alta” area. The Tempranillo grapes are chosen from old vineyards with small production. The result is a superb, elegant and well balanced wine.

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VARIETY **Tempranillo**	STYLE **Still Wine**
ALCOHOL GRADUATION **13.5%**	SERVING TEMPERATURE **Best served between 16 and 18ºC.**

Tasting Notes

Deep cherry red in colour, quite dark and intense. On the nose, it displays aromas of sweet matured fruit; and aromas of soft and new oak. The palate is fruity, elegant, pleasant and well balanced, thanks to the perfect balance between acidity and tannins. It has an intense and long finish.

Food Pairing

This Reserva is a perfect partner for all kinds of meats, warm soups and stews, chorizo, cured cheeses, etc.

Technical Information

The grapes are carefully selected and handpicked. Then, they undergo the fermentation process at a controlled temperature (26-29ºC) for ten to twelve days. After that, the twelve-day maceration process allows the skins to be in contact with must; this ensures that the wine acquires its characteristic colour and polished tannins. Finally the wine is aged for eighteen months in new American oak barrels, before resting quietly in bottles to ensure complete maturity.

Awards

SILVER
2019 Portugal Wine Trophy: Heredad del Altillo Reserva 2014