

PAGOS
DEL REY

D.O.Ca. Rioja

Marqués de Altillo Red

Marqués de Altillo Red is made from the Spanish traditional variety known as 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 16-17ºC**

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 their optimum ripeness level. A period of cold maceration for 48-72 hours allows the extraction of their skin colour and fruity aromas. The fermentation in stainless steel tanks takes place at temperatures between 21 and 23 ° C for 8-10 days.

Awards

SILVER
2023 The Global Rioja Masters: Marques de Altillo Tinto



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Marqués de Altillo White

Marques de Altillo white is made from the Spanish traditional grape variety known as Macabeo in most of Spain and as Viura in Rioja, where it is by far the most commonly grown white wine grape. Our experienced oenologist team has created a wine that preserves the grape's natural aromatic freshness.

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VARIETY **Viura**	STYLE **Still wine**
ALCOHOL GRADUATION **12.5%**	SERVING TEMPERATURE **Between 7-9º C**

Tasting Notes

Light yellow with golden hits, a well balanced aromas of fruit and floral tones. The palate is intense with a pleasing finish.

Food Pairing

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

Technical Information

Harvested at night in early October, cooler temperatures allow the grapes to retain their wonderful aromatic character. Run juice is left for 4 – 6 hours to macerate at a cool temperature to get the most out of its aromas. The wine making process is carefully controlled at every stage. The result is a fresh and delicate wine.

Awards

BRONZE
2020 Sommelier Wine Awards: Marques de Altillo White 2019



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Marqués de Altillo Rosé

Marqués 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
Grenache	**Still wine**
ALCOHOL GRADUATION	SERVING TEMPERATURE
13%	**Between 8-10º C**

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 controlled temperature between 15 and 16º C for about 20 days.



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Marqués de Altillo Crianza

Marqués de Altillo Crianza is made exclusively from Tempranillo grape variety. The Tempranillo grapes are carefully handpicked from small production vineyards from vines over 80 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, followed by post fermentation maceration lasting between 5 and 10 days. The wine remains in new American oak barrels for 12 months.