

PAGOS DEL REY

D.O.Ca. Rioja

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

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 **13,5%**	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.