

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