

ALTOZANO TEMPRANILLO 2015



THE HARVEST

The defining features of the 2015 harvest were a dry winter and a hot summer, which meant that the vines grew at an even pace. *Véraison* began in the first week of July for the earliest variety used in the blend, Sauvignon Blanc, whereas the Verdejo grapes turned colour at the end of the month.

The low temperatures in August helped the grapes to concentrate the fruit and floral aromas that evoke the freshness of the different varieties.

MAKING THE WINE

The grapes were harvested during the night to protect them from September's high daytime temperatures. Upon arrival at the winery they were macerated, cold, prior to fermentation, spending five days in contact with their marc to ensure that as much of the fruit aromas as possible were retained and the maximum colour was extracted. After undergoing alcoholic and malolactic fermentation the wine's personality was fine-tuned through three months ageing in French and American oak barrels.

WINEMAKER'S COMMENTS

An explosion of aromas of ripe red fruits and hints of liquorice underpin the character and personality of this 100% Tempranillo. At the same time, notes of coffee and vanilla from ageing in barrels stand out. Soft and pleasant palate with exquisite well integrated tannins and a balance of preserves and ripe jammy fruits.

SERVING AND PAIRING

Serve at 13 - 14 °C. Ideal for drinking with salmon, tuna and red meats.

Grape varieties:
100% Tempranillo

Date of harvest: Aug 2015

Bottled: May 2016

ABV: 14%

Total acidity: 5.23
(tartaric acid)

Volatile acidity: 0.48
(acetic acid)

Reductive sugars: 2,8g/l

Ph: 3.67

Contains sulphites

Ageing: 3 months

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