

# ALTOZANO TEMPRANILLO 2015



## THE HARVEST

The maturation cycle of the grape in the year 2015 was advanced both in the spring and in the days prior to the harvest. At the end of July, almost half of the future harvest was already in place, which allowed us to glimpse an early harvest. The temperatures of a fresh summer made the cycle equilibrate obtaining grapes with a concentrated maturity and tendency to the composed aromas that will serve as raw material for sweet wines, with sweet tannins, good aftertaste and excellent for the aging of them.

## MAKING THE WINE

Once the optimum maturity point is reached, the selected grapes are harvested during the night. Before the beginning of the alcoholic fermentation a cold maceration is carried out at 5°C for 3 days, where the grapes are in contact with the skins to conserve the fruity aromas and obtain a vivid and intense color.

Each variety is fermented separately. Once the fermentations were concluded, both alcoholic and malolactic, the wine aged for 3 months in French and American oak barrels.

## WINEMAKER'S COMMENTS

Altozano Tempranillo & Syrah 2015 presents an intense purple color. His nose is intense, reminiscent of aromas of red fruit mixed with the elegance of wild fruit aromas.

At the same time, note the notes of chocolate and tobacco from the passage by barrel. His mouth is soft, gentle, balanced and persistent.

## SERVING & PAIRING

Must be served at a temperature between 13 and 14 °C. Ideal to combine with sausages, rice and red meats.

<b>Grape varieties:</b> 100% Tempranillo	<b>ABV:</b> 13%	<b>Reductive sugars:</b> 2.8 g/l
<b>Date of harvest:</b> August 2015	<b>Total acidity:</b> 5.23 (Tartaric acid)	<b>Ph:</b> 3.67
<b>Bottled:</b> May 2016	<b>Volatile acidity:</b> 0.48 (acetic acid)	<b>Contains sulphites</b>
		<b>Aging:</b> 3 months

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