



Viña Alto del Chupete

DOC Rioja

A dream come true, a true story

Vintage	2020
Plantation	1980
Production	Organic
Estate	Alto del Chupete
Surface	1,8 has.
Soil	Deep Stony
Clones	Own selection
System	Double cordon royat
Harvest	Manual



Organic red wine, viñedo singular made with 100% Red Grenache, aged for 14 months in French oak barrels

Appearance	High intensity cherry red color, with very bright reflections and purple iridescence	
In glass	With intense aromas of fresh and acid red fruit (red currant, strawberry and wild raspberry) surrounded by aromatic herbs such as thyme, lavender, with an intense red ferrous clay soil	
In mouth	Fresh, easy on the palate, silky to the touch, balanced acidity, intense notes of black fruit with subtle balsamic hints and a long finish	
Pairing	Sheep cheese, beef, meat rice, acorn-fed Iberian ham	
Nutritional Information	Alcohol	14,0% vol.
	Total acidity	5,6 g/l expressed as tartaric acid
	PH	3,41
	Volatile acidity	0,52 g/l expressed as ascetic acid
	Reducing sugar	2,2 g/l

Serve at temperature: 16°