
Rupestre de Alpera Red Reserve



APPELLATION OF ORIGIN (D.O.)

Almansa. <http://denominacion-origen-almansa.com/>

SUB-AREA

Surroundings vineyards of "El Reviejo y La Estación".

GRAPE VARIETY

Garnacha Tintorera (100%).

COLOR

It is clean and it has red ruby color of high intensity.

BOUQUET

The main aromas are those of the much ripened Garnacha Tintorera, grapefruit, figs cake, redcurrants and blackberries mixed with the smoky and balsamic notes of the ageing in oak.

TASTE

It is a bit sweet at the beginning and the balance between acidity and tannicity emphasizes its persistence. The power of the Garnacha Tintorera is present and the toasted end makes a long wine. The final sensation is a complex reminiscence of the red berries mixed with notes of vanilla, coffee and tobacco

MATCHING

It is ideal to pair with beef, game and cured cheese. The proteins of the meat and the tannins of the wine make a perfect combination in the mouth.

TEMPERATURE AND OPTIMAL CONDITIONS

We recommend drinking this wine within 7 years after its elaboration. Its ideal serving temperature is 16-18°C.

VINEYARDS

We select the vineyards for this wine depending on its age (from 40 years), low yield, and ealth. Also, all the details are cared from the budbreak to the harvest. The harvest is made by hand and the grapes are collected in cases of 100 kg with an strict quality control before the entrance at the winery.

ELABORATION

The vinification was made separately, in the traditional way with the destemmed of the grape in vertical rotating tanks. The fermentation temperature was close 32°C and the grape skins and the grape must were in contact for 16 days.

AGING

The malolactic fermentation was made in new French oak casks of 500 liters. The wine is aged in the oak a minimum of 14 months to finish the process with a light clarification and stabilization by cold. Permanence in bottle more than 22 months.