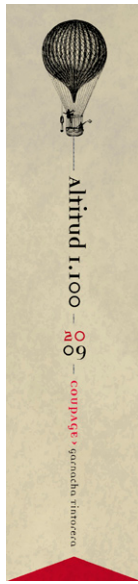


Altitud 1.100 2009



Winery: Bodegas Santa Quiteria

Region: Almansa D.O.

Grapes: 100% Garnacha Tintorera

Winery: Formed in 2001 Santa Quiteria's production is focused on a type of Grenache known as Garnacha Tintorera. Other grape varieties used, but to a much lesser extent, are Tempranillo, Syrah, Cabernet and Petit Verdot. The site of the vineyards is at an altitude of between 900 and 1100 meters, which has proven ideal for this special clone of Grenache.

Wine: The Garnacha Tintorera for this wine is harvested from the highest altitude vineyards (1100 meters or higher) of the wineries holdings. These vineyards show exclusively chalky soils. The vineyards are dry-farmed and trained in the traditional, vaso, vase-like manner. Vines are between 20 and 50 years old.

Grapes are picked when just ripe, not over-ripe, so as to present the best character of primary fruit. Maceration and fermentation takes place in stainless steel tanks with selected yeasts, first at low temperatures with dry ice to extract color and grape aromas and finally at a relatively cool 70° F, to preserve those aromas. There is no attempt to extract additional tannin or color from the skins as it is not desired for this style of wine. Once alcoholic fermentation is over the grapes are drained and pressed prior to racking back to the stainless steel tanks for malolactic fermentation. The wine is clarified and lightly filtered prior to bottling to assure stability.

Reviews:

“Medium crimson-colored, it displays an expressive nose of spice box and black cherry fruit. Round and charming on the palate, it has solid depth, balance, and length. Enjoy this crowd-pleaser over the next 2 years.”

87 points *Wine Advocate* issue 188 April 2010

“Inky ruby. Musky, herb-accented aromas of cherry, bitter chocolate and black tea, lifted by a subtle floral quality. Firm and focused in the mouth, with zesty, faintly bitter red fruit flavors and no excess fat. Finishes with lingering spiciness and dusty tannins. This dry, structured wine punches well above its weight.”

88 points *International Wine Cellar* issue 152 Sept/Oct 2010

“Opens with a nice mix of black fruit scents, primarily blackberry. The palate is juicy and healthy, with berry, plum, spice and herbal flavors. Fades smoothly for a \$10 Garnacha, with controlled herbal accents. An honest wine for all-occasion drinking.” **Top 100 Best**

Buy Wines for 2011

88 points *Wine Enthusiast* July 2011



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