

# Altitud 1.100 Garnacha Tintorera 2015



**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 of the wineries holdings from vineyards 1100 meters or higher. These vineyards show exclusively chalky soils. The vineyards are dry-farmed and trained in the traditional, vaso, vase-like manner. Vines are between 25 and 50 years old. As

a function of the altitude and soil, this wine is the most elegant expression from the winery. The wine sees similar treatment in the winery with cool fermentations in stainless steel tanks. Once alcoholic fermentation is over the grapes are drained and pressed prior to racking back to the stainless steel tanks for malolactic fermentation.

## Reviews:

“The 2015 is another excellent wine, as this offers up a fine bouquet of blackberries, chalky soil tones, Alicante Bouschet's autumnal tones, chicory and a smoky topnote. On the palate the wine is fullish, focused and nicely light on its feet, with a good core of sappy black fruit, fine balance and grip and just a touch of backend tannin on the tangy and complex finish. I like how this wine closes with a nice touch of bitterness that plays off of the sappy core and really works nicely at the table. Once again, an absolute steal! 2017-2030.”

**89 points** *View from the Cellar, Issue 67 January/February 2017*



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