

Altitud 1.100 2014



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: "Deep ruby. Powerful dark berry, cherry, earth and licorice scents are enlivened by white pepper and smoky minerals. The chewy, concentrated palate offers bitter cherry and cassis flavors that become tighter and sweeter with air. Clings on the finish, with dusty tannins, juicy dark fruit and peppery spice notes."

90 points *Vinous* **Mediterranean Spain January 2016**

"As readers may recall from the note on the 2013 Altitud 1.100 that I liked last year, Garnacha Tintorera is the native name for the Alicante Bouschet grape. The wine hails from vineyards planted at an altitude of eleven hundred meters, from which it takes its name. The 2014 is also only 12.5 percent octane and was raised entirely in stainless steel tanks (as was the case with the 2013). The 2014 Altitud 1.100 offers up a vibrant bouquet of black cherries, woodsmoke, chicory, lovely spice tones, a bit of bitter chocolate, gentle leafiness and a topnote of garrigue. On the palate the wine is medium-full, complex and very well-balanced, with a good core, just a bit of backend tannin and fine length and grip on the tasty finish. This seems just a touch riper in personality than the 2013, but it is quite cool in the mouth and finishes with that same touch of gentle bitterness of the previous vintage and recalls serious Montepulciano. This is really a very good bottle of wine, and at the ten dollars per bottle it retails at here in the US, a superb value. There are not many wines at this price point that can deliver this type of authentic personality!"

89+ points *View from the Cellar*, **Issue 61 January/February 2016**



Selected by Aurelio Cabestrero®

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