

BODEGAS ALTANZA **2015 Hacienda Valvarés**

Tasting Notes

This wine has a very modern personality, it is complex with aromatic features very sweet and complex. It leaves memories to the toast of the barrels in which he was aged, spiced, smoked, coffee, cocoa, chocolates and sweets in general tannins. Its fruits are sweet memories, finding cherries, figs and a bit of licorice. It is characterized by the sweetness and pleasant feelings, we find the same as in the nose but more intense. It is remarkable the intensity of the soft, sweet French oak, which leaves a very strong but nice aftertaste.

Technical Data

Varietal: 100%Tempranillo

Alcohol: 14.5%

Region: Rioja

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Bodegas Altanza Hacienda Valvarés 2015

Rated 91, James Suckling, August 2, 2018

"A fresh and silky red with berry and light chocolate character. Medium body, integrated and pretty. What you want in a Crianza. Drink now."

Available through Vintages +423509

Rated 90, Natalie MacLean, November 24, 2018

"A nicely balanced, elegant Rioja with aromas of red berries and smoke with earth. This full-bodied Crianza is lovely to sip. Pair with lamb."

Available through Vintages +423509

Rated 90, Lisa Isabelle, winecurrent.com, November 17, 2018

"Aromas of strawberry and blackberry meld with chocolate-covered cherry, black pepper, an earthy note and a hint of rose petal on the nose of this dry, mid-weight crianza. Smooth and well-balanced with fine-grained tannin, ripe red fruit flavours, sprinkled with dark chocolate, savoury herbs and a balsamic note, coat the nicely-textured palate and extend into the medium-long, mouth-watering finish. Serve with grilled chorizo sausages or a cheese and charcuterie platter."

Available through Vintages +423509

Rated 89, David Lawrason, WineAlign, November 18, 2018

"This is a quite gentle, fairly dense and complex, modern Rioja with generous spicy, cedary oak and vanilla around sour cherry jam fruit. It is medium weight, fairly lush, warm and creamy with some alcohol heat. The length is very good to excellent."

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