



LA CARBONERA

2019 ALTOS IBÉRICOS RESERVA, DOCa RIOJA



WINERY

La Carbonera winery was established in the Rioja region by the Torres family in 2007 and is renowned for producing expressive wines that capture the essence of Rioja. Under the guidance of Winemaker Julio Carreter, La Carbonera exemplifies a commitment to quality, highlighting the purity and character of its fruit.

WINE

2005 marked the first expansion for Familia Torres into the historic DOCa Rioja region. Altos Ibéricos Reserva is an exemplary expression of Rioja crafted in an elegant and refined style. This high quality wine displays remarkable personality and matures wonderfully allowing the essence of Tempranillo to shine through in all its beauty. Named after Alto Otero, a beautiful local enclave, Altos Ibéricos is also inspired by one of the region's most iconic species: the Iberian ibex or wild goat.

VINEYARDS

Sourced from a handful of partner growers, predominantly from Rioja Alavesa, the cooler of Rioja's subregions. The vines are 60-80 years old on average and some of the oldest in Rioja, providing low yields of concentrated fruit.

VINTAGE NOTES

The harvest began 10 to 15 days earlier than in a typical year. The growing season was marked by slightly warmer temperatures and above-average rainfall, though precipitation levels remained balanced during the most critical stages of the vine cycle. Favorable weather conditions, along with lighter clusters and lower yields per vine, contributed to the exceptional health and quality of the grapes. Rainfall in September and October played a vital role in achieving optimal technological and phenolic ripeness. These conditions allowed the three cultivation zones to ripen in a staggered progression, with each reaching maturity in its own time and without overlap.

WINEMAKING

Fermentation in stainless steel under controlled temperature, followed by 18 months aging in French oak. Then wine is then bottle aged for at least 18 months on a wine rack under temperature and humidity-controlled conditions.

TASTING NOTES

The Altos Ibéricos is a deep ruby red color with rich pigment. Intense aromas of red forest fruits like raspberry, and cherry jam mingle with licorice and toasted notes. Velvety on the palate, featuring exquisitely fine-grained, smooth tannins that have matured beautifully in both oak and bottle.

VINEYARD

Appellation: DOCa Rioja
Eco-Practices: Sustainable, Solar
Vine Age: 60-80 years old

WINEMAKING

Varietals: Tempranillo
Aging: 100% of the wine is aged in oak barriques (59% American, 38% French, and 3% Eastern European) for 18 months (10% new); followed by at least 18 months aging in bottle before release.

TECHNICAL DETAIL

Alcohol: 14%
Residual Sugar: 0.6 g/L
Total Acidity: 5.73 g/L
pH: 3.43