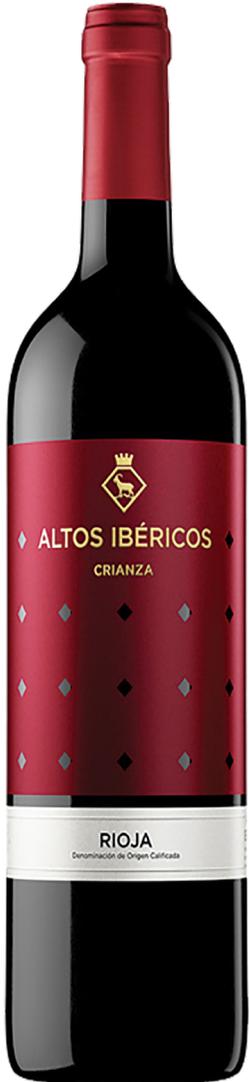




LA CARBONERA



2022 ALTOS IBÉRICOS CRIANZA, 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

Altos Ibéricos Crianza represents a new take on La Rioja. This light, elegant and modern interpretation presents the essence of Tempranillo in all its beauty. The Crianza offers a bright and contemporary red with smooth juicy tannin, elevated aromas and full-bodied fruit. 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 predominantly from Rioja Alavesa, the cooler of Rioja's subregions, this 100% Tempranillo displays a naturally higher-toned acidity without the blending of other varieties. The vines are 60-80 years old on average and some of the oldest in Rioja, providing low yields of concentrated fruit.

WINEMAKING

Fermentation in stainless steel under controlled temperature. Maceration for 15 days. Aged for 12 months in French and American oak barrels (7% new).

VINTAGE NOTES

The growing season was marked by below-average rainfall during the vegetative cycle, followed by slightly wetter conditions through ripening. Overall temperatures ran warmer than normal, with several summer heatwaves balanced by a cooler winter. These conditions shaped a concentrated, expressive vintage, with careful vineyard management guiding the fruit to optimal maturity.

TASTING NOTES

The wine has a dark cherry red color. It has exquisite fruit notes of raspberry jam and spicy hints of green peppercorn and toasted bread. On the palate, the wine is warm and has velvety, juicy tannins that are well balanced with oak aging.

VINEYARD

Appellation: Rioja
Age: 60-80 years old vines
Eco-Practices: Sustainable practices

WINEMAKING

Varietals: Tempranillo
Aging: Aged for 12 months in French and American oak barrels (7% new); followed by a minimum aging in bottle of 12 months before release.

TECHNICAL DETAIL

Alcohol: 13.5%
Total Acidity: 5.4 g/L
Residual Sugar: <0.5 g/L
pH: 3.47