



## LA CARBONERA

### 2018 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

This was one of the longest harvests in Rioja history, marked by favorable climate conditions at the season's end and higher yields than expected. Heavy rainfall throughout winter and spring—along with storm fronts, hail, and high July temperatures—led to downy mildew outbreaks. However, the second half of July brought warm, dry weather, significantly improving vineyard health. The grapes matured consistently and showed ideal quality characteristics.

#### 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 2018 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: Aged a minimum of 18 months in French oak (10% new barrel) ; followed by a minimum of 18 months aging in bottle before release.

#### TECHNICAL DETAIL

Alcohol: 14%  
Residual Sugar: 0.5 g/L  
Total Acidity: 5.3 g/L  
pH: 3.54