



LA CARBONERA



2020 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

Altos Ibéricos Reserva is an exemplary expression of Rioja crafted in an elegant and refined style. This high quality wine displays remarkable personality 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 2020 vintage experienced atypical conditions, with a warm winter and early spring followed by a cool summer. Lower overall temperatures and higher rainfall than 2019 defined the growing season. Rain remained a key feature of the year, influencing conditions throughout the cycle and impacting the timing of harvest.

WINEMAKING

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

TASTING NOTES

Altos Ibéricos Reserva 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 in oak barriques (97% French, 3% Hungarian) for 18 months (10% new); followed by at least 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