

Finca
CASA LO ALTO



FINCA CASA LO ALTO RESERVA
D.O.P. UTIEL-REQUENA

Finca Casa Lo Alto Reserva is made with the best Syrah and Cabernet Sauvignon grapes from the vineyards of our estate, located in the picturesque hills around Requena. This wine has been aged for a minimum of 12 months in French and American oak barrels.

Area of Production

Utiel-Requena Protected Denomination of Origin. Continental climate influenced by the Mediterranean. Wide temperature variations between day and night. Average annual temperature: 13°C. Calcareous, clay soils.

Grape Varieties

Syrah and Cabernet Sauvignon

Winemaking

Selection of the best grapes at their optimum point of polyphenolic ripeness. Winemaking in stainless steel vats under temperature control and using selected yeasts. The two varieties are kept separately in French and American oak barrels for a minimum of 12 months. Selection of the barrels of the different varieties, for blending before bottling. Aged in bottle for a minimum of 12 months.

Tasting Note

Colour: Ruby red with russet hues.
Aroma: Ripe and smooth, with elegant aromas of fruit compote over balsamic notes (vanilla, tobacco, cocoa).
Taste: Broad, rounded, creamy and very long. Recalls liqueur chocolates with notes of blueberry jam.

Serving Suggestions

Finca Casa Lo Alto Reserva is perfect to accompany red meats, game and mature cheeses. Serve between 16 and 18°C.

Vintage

2017

Alcohol Content

15.5% vol.

Available in

750ml

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