

ALTOS DE CORRAL

SINGLE ESTATE

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The Altos de Corral range represents the highest expression of the wines from Bodegas Corral. These are emblematic wines from La Rioja, crafted exclusively from grapes grown on our Altos de Corral estate, located in the Moncalvillo area (Navarre) at an altitude of approximately 600 meters—one of the highest elevations in the Rioja region.

GRAPE VARIETIES

90% Organic Tempranillo - 10% Organic Graciano

VINIFICATION

Sourced from a single estate vineyard situated at over 600 meters above sea level, this wine is the result of the union between a unique terroir and two of Rioja's traditional grape varieties. The vinification process of Altos de Corral—from vineyard to its 12-month aging in French oak barrels—is designed to respect and enhance the natural expression of the grape. Altos de Corral is a wine that aims to convey a strong sense of origin.

TASTING NOTES

Deep cherry-red colour with violet hues on the rim. On the nose, it is profound and elegant, offering ripe black fruit aromas such as blackberry and plum, along with hints of wild herbs, fine spices, and a subtle mineral background that reflects its altitude. On the palate, it is serious and well-structured, with firm, ripe tannins, lively acidity, and a long finish. A wine with great personality that evolves in the glass and stands out for its authenticity.

PAIRING

An ideal match for white meats such as herb-roasted chicken, as well as red meats like grilled entrecôte or beef stew. It also pairs beautifully with soft-ripened cheeses such as Camembert and enhances the flavours of hearty spoon dishes and traditional stews, like a classic beef ragout.

STORAGE AND SERVING

Optimal serving temperature: between 15°C and 18°C

SUBZONE CLASSIFICATION

100% Rioja Alta.

RIOJA
Denominación de Origen Calificada

