

ALTOS DE CORRAL

SINGLE ESTATE

ALTOS DE CORRAL SINGLE ESTATE RESERVA

Altos de Corral range represents the highest expression of the wines from Bodegas Corral. These are benchmark wines from La Rioja, crafted exclusively from grapes grown on our Altos de Corral estate, located in the Moncalvillo area (Navarrete), at around 600 meters above sea level one of the highest altitudes in the region.

GRAPE VARIETIES

90% Organic Tempranillo - 10% Organic Graciano

VINIFICATION

Altos de Corral Reserva is born from a single estate vineyard situated over 600 meters above sea level, where Tempranillo and Graciano ripen slowly, preserving freshness and concentration. After a carefully managed fermentation, the wine is aged for 24 months in French oak barrels and then for a minimum of 6 months in bottle. This extended aging shapes its structure and brings out the full complexity of the terroir. It is a wine that evolves slowly and exudes elegance.

TASTING NOTES

Intense garnet-red colour with brick-red hues on the rim. On the nose, it is complex and expressive, with notes of ripe black fruits, spices, cocoa, fine leather, and mineral touches that reflect the vineyard's altitude. On the palate, it is broad and elegant, with ripe tannins, firm acidity, and a long, precise finish. A wine for aging, with depth and authenticity.

PAIRING

An ideal companion for red meats or game, enhancing their flavours. It pairs beautifully with traditional roasts such as lamb or suckling pig, bringing out the best in each dish. It also complements poultry and a wide range of stews exceptionally well, adding character and depth to the gastronomic experience.

STORAGE AND SERVING

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

SUBZONE CLASSIFICATION

100% Rioja Alta.

RIOJA
Denominación de Origen Calificada

