



Altavins Domus Pensi Tinto Joven D.O.

(DOH-moos PAYN-see TEEN-toh HO-ven)

Brilliant garnet color provides the canvas for this bright, fresh Northern Spanish red. Deft winemaking gives this wine confidence in its elegance, while red currant fruits, balsamic, and rose water aromas delight the palate.



LOCATION

Cataluña, España.
(Terra Alta)
12 hectares. 425 meters.



SOIL

Chalk and lime soils, with low permeability. Poor in organic material.



ESTATE

Altavins.
(AHL-ta-VEENS)



VINE

Spurred Cordon. Tendone.
2,800 vines per hectare.
1 bottle per plant average yield.



WINEMAKER

Joan Bautista Arrufi i Pieg.
*(zhoo-AHN bow-TEE-sta
ah-RU-fee ee pee-EGG)*



VINIFICATION

Maceration on the skins for 16 days.
Fermentation in temperature controlled stainless steel at 72°-79° F.



VARIETALS

40% Garnacha,
40% Syrah,
20% Cariñena.



BARREL

No barrel aging.



RESIDUAL SUGAR

1.8 grams per liter.



MATURATION

4 months in the bottle.



ACIDITY

4.0 grams per liter.



VINTAGE PRODUCTION

1,000 cases.



ALCOHOL

13.5% by volume.



FOOD PAIRING

Perfectly roasted chicken, grilled red meat, and hard cheeses.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

www.svimports.com