

GUY ANDERSON WINES - WINE DETAILS

WINE NAME	Alta Marca
Varietal Blend (Grape Varieties and %)	Cabernet Sauvignon 31%, Syrah 26%, Tempranillo 24%, Merlot 19%
Vintage	2007
Country/Region/Appellation	Viños de Madrid, Spain
Winemaker	Luis Güemes
Producer	Tagonius
VINEYARDS / VITICULTURE	
Vineyard location	San Martin de Valdeiglesias, Tiernes, Carabaña
Age of vines	10-15 years
Soil composition	40% lime, 35% clay, 25% sand
Climate	warm continental
Harvest date	16 September, 2007 to 23 October, 2007
Harvest conditions / insights	Perfect polyphenolic maturation. Grape TPI 68 - 83
Harvest method (machine or hand-picked?)	Machine
Yield (tons/ha)	5.000 - 6.000 kg/Ha
VINIFICATION	
Fermentation tanks	Stainless steel tanks
Fermentation protocol	3-5 days pre-fermentative maceration. Fermentation in stainless steel tanks with exhaust temperature control. Post fermentative maceration between 5 to 12 days depending on variety.
Malolactic (yes / no)	YES
Lees contact / battonage	NO
Barrel ageing (type of oak and length of time)	3-5 months, 60% American oak, 40% French oak
Total production (9lt cases)	approx. 2,000 cases
Fining Agent**	Albumine
Suitable for Vegetarians? Yes/No	NO
Suitable for Vegans? Yes/No	NO
Organic? Yes/No	NO
TECHNICAL ANALYSIS	
Alcohol %	14% on label (actual: 14,4%)

Residual sugar (g/l)	< 2,1
Total acidity (tartaric or sulfuric?) (g/l)	4,48 tartaric s/l
pH	3.71
Volatile acidity/acetic (g/l)	0.51
Free SO2 (mg/l)	21.40
Total SO2 (mg/l)	60.99
TASTING NOTES	
Colour	Clean and shiny. Intense, red cherry colour.
Nose	Fresh and intense red fruits of strawberry and currant with mature cranberry. Spicy aromas of black pepper and anise, balsamic, licorice, cocoa, leather and vanilla with an elegant mineral touch. Complex and well-balanced aromas.
Palate	Intense, full body and kind, mature tannins. Oak aging gives smoky, toasty aromas. Long and fruity palate.
Finish	Good balance between alcohol and acidity. Long persistence with a refreshing finish.
Red: A to E <i>A = light & fruity, E = full & robust</i>	C
Food Pairing	Red meat, legumes
OTHER INFO	
Medals/Awards	
Press Quote	
Life of Product	3 - 4 years
RSP/RRP	
Stockists	WOW Co
Background	