

## Alto Horizonte +Altitud Garnacha DO Cebrelos Spain 2021

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Catherine Fallis, and Master Sommelier Tim Gaiser



### Final Deductions

**VINTAGE** 2021

**GRAPE** Grenache/Blend

**GEOGRAPHY** Europe

**COUNTRY** Spain

**LARGER REGION** Castilla Y León

### Rationale

The vineyards surrounding Madrid are not the first thought one has when thinking about Spanish wine but the area of Cebrelos, an official appellation since 2019, west of the city in the greater region of Castilla y Leon, that is specifically well celebrated for its Garnacha (Grenache). The zone lies within the Gredos (or Sierra de Gredos) wine region which is regarded as one of the leading regions for “new-wave” Spanish wine. Granite-based soils are the hallmark here, combined with well-established vines to give a marked mineral content in the wines. The vineyards are at high altitudes, and so experience cold, snowy winters but hot, dry summers.

Typically, Grenache exhibits jammy grape-forward with a touch of peppery spicy, fleshy, and creamy in texture with both red (primarily) and black fruit led by aromas and flavors of strawberry, cherries, black currants, and black raspberries. In this part of Iberia, one can also find the aforementioned mineral notes with a slightly more austere structure. Garnacha from Gredos is easy to love.

Aurelio Garcia's Alto Horizonte project is based in the village of Navatalgordo, in the province of Ávila, flanking the north and south banks of the Rio Alberche. The mountainous terrain creates one of the most unique and challenging geographies for cultivating vitis vinifera in all of Spain, which, combined with emigration from the region has resulted in a massive loss of old vineyards, and a total lack of new plantings. His +Altitud is a select blend fifty sites from the town of Navatalgordo.

### Sight

**BRIGHTNESS** Day Bright

**CLARITY** Clear

**COLOR DEPTH** Light

**COLOR** Ruby

**RIM VARIATION** Pink  
*Stained Tears: None*

### Structure

**RESIDUAL SUGAR** Dry

**ACID** Med+

**ALCOHOL** Med+

**TANNIN** Medium

**TEXTURE** Round / Smooth

**FINISH** Long

**COMPLEXITY** High

### Aroma & Taste

**RED FRUIT** Red Currant • Cherry / Red Tomato • Red Plum • Red / Sour Cherry • Pomegranate  
*Condition: Fresh, Ripe*

**BLACK FRUIT** Black Raspberry • Black Cherry • Blackberry *Condition: Fresh*

**CITRUS FRUIT** Orange *Condition: Fresh Part: Peel / Zest*

**FLORAL** Hibiscus • Jasmine *Condition: Fresh*

**OTHER VEGETABLE** Mushrooms (Brown) • Tomato Leaf

**HERBAL** Basil • Cilantro • Oregano • Chicory • Tea Leaf / Bergamot

**OTHER SPICES** Sassafras • White Pepper • Licorice (Red) • Green Peppercorn • Paprika / Pimenton

**ORGANIC EARTH** Turned Dirt / Potting Soil

**INORGANIC EARTH** Mineral / Rock

**ANIMAL** Leather

**OAK AGING** Yes *Oak Intensity: Low*

**OAK INFLUENCE** Neutral / Large Oak

**OXIDATION/NUTTINESS** Almond / Marzipan • Cashew

**PERCEIVED WINEMAKING CHOICES** Partial / Whole Cluster