ALITUS

AGEING
TIME IN BARREL: 36 months
TIME IN BOTTLE: 36 months

GRAPE VARIETIES
TEMPRANILLO: 75%
CABERNET SAUVIGNON: 20%
MERLOT: 5%

INFORMATION

Winemaking: Small estate with vines over 80 years old. Poor soils, with a lot of gravel. Due to vineyard age, each plant produces few grapes but of great power. This is our Alitus, the jewel in the crown of the Balbás family.

Tasting notes: The name, Alitus, stands for the word halitus (From Latin, breath, breath or exhale) which speaks for itself. Visually we find a wine with a very deep intensity and dark cherry-coloured rims, that reflects its great aging potential. Clean and intense, with good glyceric density. The long aging time, as well as its three grape varieties, give Alitus great aromatic complexity. The aging has reduced the primary aromas of the grapes. A velvety softness comes on first impression. The acidity and tannins are still present, although perfectly integrated.

Pairing: As great Reserva wines, Alitus is ideal to be paired with strong-flavoured food and tasty dishes such as game, red meats, stews or hard-cheeses. Perfect for special occasions.