

# Altun Everest

EST. 1988  
**ALTÚN**  
3ª GENERACIÓN DE VITICULTORES  
*Baños de Ebro - España*



Tempranillo



RIOJA



14% ABV



## GENERAL INFORMATION

Everest is produced from Tempranillo grapes grown in the “La Chozza” vineyard, planted in 1965 on a north-southeast facing upper terrace in Baños de Ebro. The site features shallow chalky-clay soils and an 11% slope, with viticulture guided by ecological and sustainable practices. Harvested by hand in 11 kg boxes, the grapes undergo gentle, gravity-fed processing, followed by spontaneous malolactic fermentation with native yeasts in 500-litre French oak barrels. The wine is aged for 14 months in new 500-litre oak casks.

## TASTING NOTES

Everest is dense yet lively, with a meaty, opulent character and organic, stimulating energy. The wine showcases Tempranillo in its purest form, offering structure, freshness, and great aging potential. Serve at 16°C to fully enjoy its rich flavors and elegant expression. Best served at 16°C.

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