



ALTANZA
BODEGAS

LEALTANZA SOROLLA 2010



Our fifth edition pays homage to the great Impressionist painter Joaquín Sorolla. Limited edition of 42.000 bottles.

VARIETAL

100% Tempranillo

AGEING

18 months in French oak barrels plus 3 months in French oak (Allier) cask of 22 HL.

TASTING NOTE

Rich colour. Very pleasant on the nose, where the fruity notes (especially black forest fruit) blend harmoniously with the spicy nuances as vanilla, balsamic and mineral notes; one can notice nice and elegant lactic aromas together with exquisite toasty character coming from our excellent French oak.

Silky, velvety and pleasant entry; round and well-structured, its well-balanced tannins make of Lealtanza Sorolla Reserva 2010 a powerful yet elegant wine in mouth. Long aftertaste.

FOOD PAIRING

This wine will pair nicely with stews, red and white meat and strong-flavoured cheeses. Our chef's suggestion: seared ahi tuna steaks.

AWARDS

🏆 **95 POINTS OUTSTANDING** - Decanter Tasting Panel / 1 of the 2 OUTSTANDINGS out of "69 Rioja Reserva 2010" tasted.

🏆 **93 POINTS** – Guía Peñín

🏆 **93 POINTS** – Vinous Media

BEST SERVED AT: 14°C

ALCOHOL: 14 %