



Bodegas Balbás, S.L.
VINOS DE CALIDAD



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ALITUS TINTO RESERVA 2001

GRAPE VARIETIES: 75% Tempranillo, 10% Cabernet Sauvignon and 5% Merlot

PRODUCTION:

Tank capacity: 5,000 kg

Length of fermentation: 6 days

Length of maceration: 20 days

Run-off relative density: 0.995

Ageing: Matured for 12 months in French oak barrels, 12 months in American oak barrels and 12 months in barrels with French oak staves and American oak bases.

Date bottled: September 2004

Time in bottle: more than 36 months

TASTING NOTES:

In appearance it displays the beautiful 'bigarreau' dark cherry colour with hints of ruby-red. Its discernible depth of colouring and its dense pigmentation stand out. It is clean and bright, showing its age by means of a delicate brick-red hue.

On the nose the long ageing process is clearly detected, as well as the blending of the three varieties which endow ALITUS with great aromatic complexity. There are secondary and tertiary aromas, since ageing has resulted in the fading of the primary grape aromas.

On the palate a velvety smoothness envelops first impressions. The acidity and tannins are still there although perfectly integrated on the taste buds, creating a body of flavours which, on passing through the warm mouth, open up to impart an array of sensations filled with richness and succulence that linger on.

Best decanted at least half an hour before drinking.

Production of 4,124 bottles

ANALYSIS:

Alcohol content: 14% vol.

Total acidity: 4.56 g/l

Reducing sugars: 1.53 g/l