

Lo Alto Tardana



Description:

Lo Alto Tardana is an expressive white wine from Utiel-Requena in eastern Spain, made from the rare Tardana grape — a late-ripening local variety traditionally used in blends. Grown at high altitude, the grapes benefit from cool nights that preserve freshness while allowing full ripeness. The wine displays pale gold hues and aromas of pear, white peach, and wild herbs, with a textured palate and a clean, mineral finish.

Tasting Notes:

Pear, White Peach, Lemon Peel, Wild Herbs, Mineral Notes

Allergens: Contains sulphites.

Dish Pairing:

- Grilled prawns with garlic and lemon
- Mediterranean salads
- Roasted chicken with herbs
- Soft goat's cheese

Talking Point:

Tardana, sometimes known as Planta Nova, is almost unique to the Utiel-Requena region and ripens unusually late — often after the red grapes have already been harvested. This slow maturation gives the wines naturally low alcohol and bright acidity, making Lo Alto's example a fresh, distinctive expression of an almost-forgotten Spanish variety.