

FONTANA CUVÉE ALIZARINA



Fontana is a wine estate and winery dedicated to crafting vibrant, expressive wines of genuine character and depth. From a high, wild landscape far from the usual routes, we work with precision and expertise to reveal the full potential of an overlooked region.

The Fontana estate wines form the core of our identity. Grown and produced on our own 400-hectare estate, they give us complete control from vineyard to bottle and allow us to translate landscape, altitude, and climate into contemporary, transparent wines.

These wines prioritise balance, texture, and drinkability. Each cuvée has a clear reason to exist, expressing a style that our vineyards and grape varieties can deliver at the highest level with confidence and consistency. There are no fixed formulas: every vintage is approached on its own terms, with decisions taken each year on parcel selection, blends, and proportions.

Our ambition is simple but demanding: every Fontana wine should be the most compelling choice for its style and purpose, delivering unmatched personality, pleasure and value at its price point. Following a long-standing Fontana tradition, each cuvée takes its name from a colour that reflects the wine's style and personality.

Cuvée Alizarina (named after alizarin red) is a lightly oaked red wine that balances intensity of flavour with freshness. It shows ripe red and black fruit, gentle spice and a discreet touch of vanilla, delivering complexity without heaviness. Generous without excess, the wine integrates the influence of oak while retaining vibrant fruit and a juicy, persistent finish without harshness or drying tannins. Typically based on Tempranillo and Syrah, with a smaller proportion of Garnacha, it is aged for 9 to 12 months in larger-format French oak barrels, some of them new.

Released around two years after the vintage, it is ready to drink from the outset, will improve over the following three to four years and can comfortably be cellared for a further three to four.

Fontana Cuvée Alizarina
Single Estate Wine, limited production
D.O. Uclés

Soils: Calcareous clay
Elevation: 775 masl
Climate: Continental Mediterranean

Certified organic and sustainable.
Suitable for vegetarians and vegans.

EXCELLENCE. OUT OF NOWHERE.