

ARAGONIA

ALCOHOL: 14,5 % Vol.

GRAPE VARIETY: Garnacha.

VINEYARD CHARACTERISTICS

Grapes from vineyards older than 30 years, with an average yield of less than 2 kilos per vine. Located on clay-ferrous and very arid, stony soils with rainfall less than 300 litres per square metre per year, facing Northwest, at an altitude of 600 m and located on the slopes of the Iberian Mountain range, close to its highest peak: El Moncayo.

DATE HARVESTED

3rd week of October.

PROCESS

Traditional method. Cold maceration for 48 h. in order to obtain more fresh fruit. Fermented at 26° C with temperature control. A maceration over fifteen days is carried out and once obtained the desired objectives is drawn off and pressed.

AGEING

Ageing in Bordeaux barrels of American and French oak for eight months. An ageing for six months is carried out before its release.

TASTING

Colour: Cherry red with ochre tones due to its ageing, clean and shiny appearance.

Aroma: High intensity, varietal aroma of very ripe red fruits, scrubland and some mineral tones with slightly roasted and spices obtained by the mixture of the different woods used.

Palate: First start soft, broad, fleshy, harmonious and structured, rich in nuances, very balanced, with a very long aftertaste. Highlighting the concentration and smoothness of the tannins obtained by the full maturity of the grapes.

SERVE AT: 17° C



ARAGONESAS
BODEGAS/WINERY

<http://www.bodegasaragonesas.com>