

Aragonia



ALCOHOL: 14.5% Vol.

GRAPE VARIETIES: 100% Garnacha (Grenache).

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

WINE MAKING: 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. After it is bottled, the wine is aged in the bottle for six months before being marketed.

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 minerality with slightly roasted and spices obtained by the mixture of the different Woods used.

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

SERVE: Between 16°-17°

