

# CASTILLO DE FUENDEJALÓN

**ALCOHOL:** 13 % Vol.

**GRAPE VARIETIES:**  
Garnacha, Tempranillo

**VINEYARD CHARACTERISTICS:**  
Vine age of 30 years for Garnacha and 20 years for Tempranillo.

**DATE HARVESTED :**  
From 2nd week of September

**PROCESS :**  
Traditional wine making, fermented at 28° C followed by a 15 day maceration with skin contact. After the malolactic fermentation both varieties are blended.

**AGEING :**  
For 6 months in American oak barrels. Additional ageing in bottle before release.

**TASTING:**  
Colour.- Very Clean and bright; ruby red colour with crimson hues.

Aroma.- Medium intensity, its complex aromas are a fine blend of spicy and ripe fruit scents.

Palate.- Smooth and full flavoured in harmony with the tannins afforded by the oak. The taste lingers on for a long time.

**SERVE AT :** 18°C.



**ARAGONESAS**  
BODEGAS/WINERY

<http://www.bodegasaragonesas.com>