

# ARAGONIA

**ALCOHOL:** 14,5 % Vol.

**GRAPE VARIETIES:** 100% 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.

## 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



ARAGONIAS  
BODEGAS/WINERY

<http://www.bodegasaragonesas.com>