

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.



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