

FAGUS

ALCOHOL: 14,5% Vol.

GRAPE VARIETIES:

100% Garnacha (Grenache).

VINEYARD CHARACTERISTICS:

Made from over 40-50 year old Garnacha vines with a yield of about two pounds per wine. The special coupage for this wine has been made using specially selected barrels from the current vintage on label (86%), previous vintage (7%) and next vintage (7%) from the main.

DATE HARVESTED :

From the 1st. week of September onwards.

WINE MAKING : Traditional method.

Fermented at 28°C with temperature control. Maceration in contact with the skin throughout two weeks. After the alcoholic fermentation we control the malolactic fermentation in French oak.

AGEING:

Once finished the malolactic fermentation, we proceed to the decanting and pass the wine to new French oak in contact with its own skin. After this ageing we make a selection of the best oaks, the coupage of them and we proceed to the bottling. The average stay of the wine in barrels is 8-9 months.

TASTING:

Colour.- Intense cherry red colour with ruby hues. Very clean and brilliant.

Aroma.- Powerful but elegant aroma with very mature red fruit qualities, with spicy and vanilla notes afforded by the “crianza” in French oak casks.

Palate.- Perfectly balanced with a good volume, on the palate its generous, harmonious and sumptuous, filled with red fruits and soft, sweet tannins from the French oak barrels.

SERVE AT: 17°C



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