

ARADON

RIOJA



TINTO

ORIGIN D.O.Ca RIOJA

VARIETIES 90 % Tempranillo, 10 % Garnacha.

VINEYARDS Located at an altitude of 400 to 600 metres on eastern facing hillsides, in calcareous clay soils.

WINEMAKING Once the optimum ripening time has been established, the grapes are harvested carefully. Later, the grapes are destemmed and submitted to a cold pre-maceration.

Subsequently, the alcoholic fermentation takes place at temperatures no higher than 28°C with soft pump-overs that enable extraction of the full range of elegant aromas characteristic of the grapes grown in our area.

TASTING NOTES The wine shows a red cherry colour with violet nuances that denotes its youth.

On the nose, it has varietal aromas nicely blended with the red fruits.

On the palate, it is full-bodied, elegant and round. It also leaves a pleasant aftertaste of ripe fruit.

SERVING TEMPERATURE 14-16 ° C