



ALDONIA

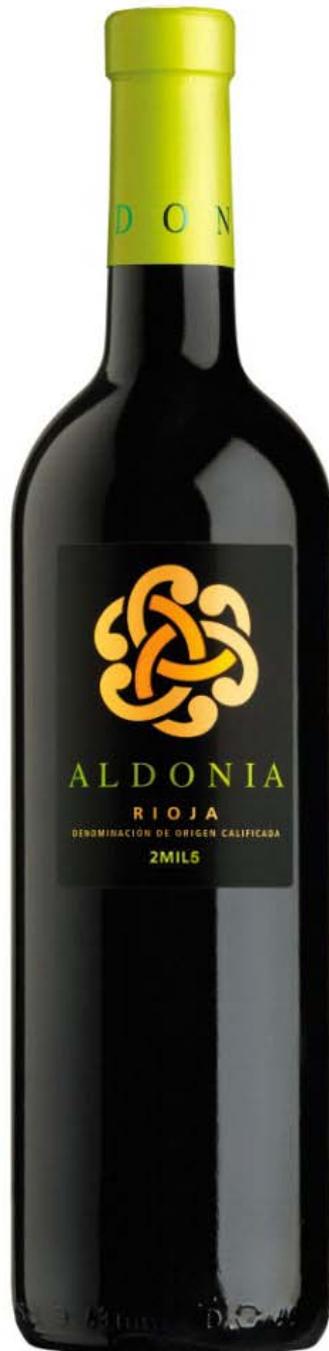
RIOJA

ALDONIA

Varieties %:	85% Tempranillo-10%Graciano-5%Mazuelo
Vintage:	2005
Country:	SPAIN
DOC Area:	D.O. Ca. Rioja
Soil	Clayey-calcareous.
Vineyard:	The Tempranillo is planted in the traditional vase system and in high density double cordon trellis. The vineyards are located at an altitude of 450 to 650 meters having an average age of 54 years.
Harvest:	The grapes are hand-picked in the first week of October in small 350 Kg pallets.
Winemaking:	In the cellar the grapes are selected, destemmed and gently crushed to small 5000L stainless steel tanks where they pass a cold maceration period of five days. The fermentation is made under controlled temperature (24°C) and daily hand-made punchdowns followed by one week of on-skin maceration. The malolactic fermentation is completed 50% in the tanks and 50% in barrels, then the wine is racked to 225 and 500L french and american oak barrels for a 18 months maturation process before bottling.
Bottling date:	Feb 2008
Analysis:	Alcohol: 13,5 % (V/V) Total Acidity (tartaric acid): 5.3 g/L pH: 3.6
Serving temperature:	14 - 15 °C
Tasting notes:	Cherry red colour. Intense and medium- complex nose, aromas of berries, plums and little cassis. Its stay in casks is showed in its smell because of its fine toasting, a little spiced, cacao, chocolate and a slight end of caramel and vanilla. Balsamic mineral bottom .In mouth it is pleasant, elegant, balance between degree and acidity and with a well integrated tannin so it is a perfect unit. Long and persistent final.
Potential storing:	A wine ready to drink or to be stored up to 2025. Store under fresh and dark conditions.
Food and pairing:	Pasta, rice, legumes, soft cheeses or hams, among other. Suitable for the daily meal.

BODEGAS ALDONIA S.L.

Ctra. Navarrete- Fuenmayor, LR-137 km 14 – 26370 NAVARRETE – LA RIOJA – SPAIN - Tel. +34941440423 Fax +34941440441 -
aldonia@aldonia.es - www.aldonia.es



A small piece with three linkers of wrought iron

It was one of the few remains recovered from the old family winery. This piece however holds a great meaning: it symbolizes the union of body, mind and soul, to which wine brings harmony, since it is health to the body, inspiration for the mind, and recreation for the soul, a balance that provides wellbeing. The piece shapes also the interlacing of the vine's branches and tendrils and is associated with the spring, the fertility and the awakening of life force. Today is the symbol of our project in honour to those who taught and instilled in us their love for the vineyard and their passion for wine. The center of the figure forms the "A" of Aldonia, a depiction of our desire to connect with people and keep on sharing this fascinating culture.

Cheers!

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