



**ALDONIA**

**RIOJA**

**ALDONIA 100**  
**Garnacha de Altura**

|                                 |                                                                                                                                                                                                                                                                                                                                                                                                                                                                             |
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| <b>Variedades %:</b>            | 100% Garnacha                                                                                                                                                                                                                                                                                                                                                                                                                                                               |
| <b>Añada:</b>                   | 2015                                                                                                                                                                                                                                                                                                                                                                                                                                                                        |
| <b>País:</b>                    | ESPAÑA                                                                                                                                                                                                                                                                                                                                                                                                                                                                      |
| <b>Denominación de origen:</b>  | D.O. Ca. Rioja                                                                                                                                                                                                                                                                                                                                                                                                                                                              |
| <b>Suelo:</b>                   | Arcilloso-calcáreos, y arcillo-ferrosos.                                                                                                                                                                                                                                                                                                                                                                                                                                    |
| <b>Viñedo:</b>                  | Pequeños majuelos de garnacha en vaso todos ellos de más de 100 años de edad localizados en distintos pagos de Tudelilla y Bergasillas, situados a una altitud de entre 620 y 880 msnm con un rendimiento medio de 0.7 kg/cepa.                                                                                                                                                                                                                                             |
| <b>Vendimia:</b>                | Las uvas se recogen y seleccionan a mano la tercera semana de octubre en cajas de 15 Kg.                                                                                                                                                                                                                                                                                                                                                                                    |
| <b>Vinificación:</b>            | En la bodega, las uvas se seleccionan, se despalillan y no se estrujan. La fermentación se realizó en depósitos abiertos de acero inoxidable de 1.000L con bazuqueos manuales y a una temperatura de 22 - 24°C. La fermentación maloláctica se realizó parcialmente en barricas de 3 años de roble francés y americano de 225 y 500L donde posteriormente se crió durante 14 meses. Finalmente, se sometió a una ligera clarificación y filtración antes de su embotellado. |
| <b>Fecha de embotellado:</b>    | Febrero 2017                                                                                                                                                                                                                                                                                                                                                                                                                                                                |
| <b>Producción:</b>              | 4.000 botellas de 75 cl.                                                                                                                                                                                                                                                                                                                                                                                                                                                    |
| <b>Análisis:</b>                | Alcohol: 15 % Vol                                                                                                                                                                                                                                                                                                                                                                                                                                                           |
| <b>Temperatura de servicio:</b> | Entre 15°C y 16 °C                                                                                                                                                                                                                                                                                                                                                                                                                                                          |
| <b>Notas de cata:</b>           | Color rojo picota brillante con destellos violeta de capa media-alta. En nariz aparecen bayas silvestres rojas y negras, toque floral , elegante . En boca es intenso, redondo y goloso . Pura fruta roja. Postgusto largo, sedoso y refrescante.                                                                                                                                                                                                                           |
| <b>Almacenamiento :</b>         | Un vino para consumo inmediato o para guardar mínimo hasta 2025. Almacenar en un lugar fresco y oscuro.                                                                                                                                                                                                                                                                                                                                                                     |
| <b>Maridaje:</b>                | Carne asada, cochinillo asado, embutidos ahumados, quesos curados, patatas estofadas, entre otros.                                                                                                                                                                                                                                                                                                                                                                          |
| <b>Recomendado:</b>             | Abrir una hora antes de servir.                                                                                                                                                                                                                                                                                                                                                                                                                                             |



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**High Altitude Grenache**

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| <b>Varieties %:</b>           | 100% Grenache                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |
| <b>Vintage Year:</b>          | 2015                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |
| <b>Country:</b>               | SPAIN                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |
| <b>Designation of Origin:</b> | Qualified Designation of Origin Rioja                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |
| <b>Soil:</b>                  | Calcareous clay and ferrous clay soils.                                                                                                                                                                                                                                                                                                                                                                                                                                                                               |
| <b>Vineyard:</b>              | Small, young, goblet-pruned, centenary grenache vines, located in various wine estates of Tudelilla and Bergasillas, at an altitude of between 620 and 880 metres above sea level with an average yield of 0.7 kg/vine.                                                                                                                                                                                                                                                                                               |
| <b>Harvest:</b>               | The grapes are hand-picked and selected in the third week of October in 15-kg boxes.                                                                                                                                                                                                                                                                                                                                                                                                                                  |
| <b>Vinification:</b>          | In the winery, the grapes are selected, partially destemmed (90%) and lightly pressed. The fermentation took place in 225-l open oak barrels in open 1,000-l stainless steel tanks, with manual punch-down at a temperature of 22–24 °C, and subsequent post-fermentation maceration for 17 days. Partial malolactic fermentation took place in 3-year old French and American oak barrels, of 225 l and 500 l, in which it was aged for 14 months. Finally, it was lightly clarified and filtered prior to bottling. |
| <b>Bottling date:</b>         | February 2017                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |
| <b>Production:</b>            | 4.000 bottles (75 cl)                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |
| <b>Analysis:</b>              | Alcohol: 15% Vol.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |
| <b>Serving temperature:</b>   | Between 15 and 16 °C                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |
| <b>Tasting notes:</b>         | Bright cherry-red colour with violet hues of medium-low depth. It has a deep and delicate nose, featuring aromas of wild flowers (lavender, violets), mountain herbs (thyme, gorse) and fresh red fruit (strawberries). Smooth and round on the palate, but with a notable and vibrant acidity that makes your mouth water, with a long, silky and refreshing end note.                                                                                                                                               |
| <b>Storage:</b>               | A wine for immediate consumption or to save until at least 2025. Store in a cool, dark place.                                                                                                                                                                                                                                                                                                                                                                                                                         |
| <b>Pairing:</b>               | Grilled meats, roast suckling pig, smoked cold cuts, cured cheese, potato stews, among others.                                                                                                                                                                                                                                                                                                                                                                                                                        |
| <b>Recommended:</b>           | Open one hour before serving                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |

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