



ALDONIA

RIOJA

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Varieties %:	60% Tempranillo / 36% Grenache / 4% Mazuelo
Vintage:	2012
Country:	SPAIN
DOC Area:	D.O. Ca. Rioja
Soil:	Clayey, Calcareous and Slate soils.
Vineyard:	Selected old plots located in El Villar de Arnedo, Tudelilla and Aguilar, at an altitude of 450 meters (tempranillo and mazuelo) and 750 meters (grenache). The vineyards are formed in a traditional vase system and are aged 45 to 105 years.
Harvest:	The grapes are picked by hand in the first and second week of October in small 10 Kg cases.
Winemaking:	The grapes are sorted, destemmed and gently crushed to 1000L and 5000L stainless steel tanks having a cold maceration period of one week. The fermentation takes place under controlled temperature (23 °C) and daily hand-made punchdowns, followed by 10 days of on-skin maceration. The malolatic fermentation is completed in 225 and 500L french and american oak barrels in which the wine undergoes a 14 months maturation process before being bottled.
Bottling date:	April 2014
Production:	5000 bottles (75cl)
Analysis:	Alcohol: 14 % (V/V) Total Acidity (tartaric acid): 5.4 g/L pH: 3.55
Serving temperature:	15 – 16 °C
Tasting notes:	Intense bright ruby red color with garnet and violet hints. The nose is complex reminding raspberries and lavender on a background of black forest fruits and anise with complementary notes of black chocolate and spices. The palate is medium bodied with a remarkable mineral acidity and delicate tannins which provide a long and silky finish.
Potential storing:	A wine ready to drink or to be stored up to 2019. Store under fresh and dark conditions.
Food and pairing:	Red meats, poultry, pasta, rice, legumes, cheeses or ham, among other.

BODEGAS ALDONIA S.L.

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