ALDONIA

RIOJA

ALDONIA VENDIMIA

Varieties %:	65% Grenache / 35% Tempranillo
Vintage:	2013
Country:	SPAIN
DOC Area:	D.O. Ca. Rioja
Soil	Clayey-calcareous.
Vineyard:	The Grenache is planted in the traditional vase system and the Tempranillo 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 5 months maturation process before bottling.
Bottling date:	May 2014
Production:	30.000 bottles (75cl)
Analysis:	Alcohol: 14,0 % (V/V)
	Total Acidity (tartaric acid): 5.3 g/L
	pH: 3.6
Serving temperature:	14 - 15 °C
Tasting notes:	Bright ruby red color with violet hints and medium intensity. In the nose is very aromatic reminding freshly harvested red fruits like cherries and strawberries. On the background are notes of blackberries with light hints of chocolate and spices. In taste the wine has a fine balance between sweetness and acidity with a complementary touch of bitterness. It is mouthfilling and medium in volume while refreshing. The tannins are soft and gentle inviting to drink a second glass.
Potential storing:	A wine ready to drink or to be stored up to 2016. Store under fresh and dark conditions.
Food and pairing:	Pasta, rice, legumes, soft cheeses or hams, among other. Suitable for the daily meal.