



ALDONIA

RIOJA

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Smooth and fresh

Varieties %:	82% Grenache/ 15% Tempranillo / 3% Graciano
Vintage Year:	2013
Country:	SPAIN
Designation of Origin:	Qualified designation of origin Rioja
Vineyard:	Goblet-pruned vines of El Villar, Tudelilla and Aguilar, aged between 45 and 105 years old, located at an altitude of between 450 and 690 metres above sea level.
Harvest:	The grapes are hand-picked in the first and second week of October and are transported to the winery in 350-kg boxes.
Vinification:	In the winery the grapes are selected from the conveyor belt, and de-stemmed and lightly pressed. Fermentation takes place in open stainless steel tanks, of 1,000 l and 5,000 l, at a controlled temperature of 22-24 °C and with manual punch-down. Then the wine is macerated on the skins for 20 days. Full malolactic fermentation took place in used French and American oak barrels, of 225 l and 500 l capacity, in which it was subsequently aged for 11 months. Finally, it was lightly clarified and filtered before bottling.
Bottling date:	June 2015
Production:	5,000 x 75 cl bottles
Serving temperature:	15 – 16 °C
Tasting notes:	Bright cherry-red colour with violet hues of medium-low depth. The nose features aromas of red flowers, low mountain herbs, strawberries and cream, cherries, orange peel and a slight hint of apple on a subtle cedar background. It is pure silk on the palate, medium-bodied, fine and velvety with a notable acidity that refreshes the whole and invites you to continue drinking.
Storage:	Potential until at least 2022. Store in a cool, dark place.
Pairing:	Meats with creamy sauces, pasta with Bolognese sauce, stuffed aubergines, among others.

BODEGAS ALDONIA S.L.

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