



ALDONIA

RIOJA

ALDONIA VENDIMIA

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Viñas Jóvenes

Vegano

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|--------------------------------|---|
| <b>Variedades %:</b>           | 55% Tempranillo / 45% Garnacha  |
| <b>Añada:</b>                  | 2022  |
| <b>Tipo de vino:</b>           | TINTO - seco  |
| <b>Denominación de Origen:</b> | D.O. Ca. Rioja - España   |
| <b>Viñedo:</b>                 | Formado en vaso tradicional. Localizados en la zona del Najerilla a una altitud de entre 542 y 650 msnm.  |
| <b>Vendimia:</b>               | Las uvas se recogen a mano. En Septiembre se recogió el tempranillo y en Octubre la garnacha.   |
| <b>Vinificación:</b>           | En la bodega los racimos se despallan y se estrujan ligeramente. La fermentación se realiza en depósitos de acero inoxidable de 15.000 a una temperatura controlada de 22°C. La fermentación maloláctica se completa en los depósitos. Una pequeña parte del vino se trasiega a barricas de roble americano de 500 litros donde ha madurado durante 4 meses. Finalmente se clarifica y se filtra antes de su embotellado. |
| <b>Fecha de embotellado:</b>   | Diciembre de 2023   |
| <b>Notas de cata:</b>          | Color rojo cereza con ribete violáceo, limpio y brillante. Aromas a fruta roja como frambuesas y florales de violetas y sotobosque. En la boca es un vino equilibrado, fresco, suave, ligero, fácil de beber con una excelente acidez que invita a seguir bebiendo.   |
| <b>Almacenamiento :</b>        | Consumir ahora o conservar hasta 2026. Almacenar en un lugar fresco , oscuro y ausente de olores.   |
| <b>Maridaje:</b>               | Pasta, arroces, legumbres, quesos suaves o jamón, carnes blancas poco especiadas, entre otros.  |

Ideal para acompañar la comida diaria por su suavidad y ligereza



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**Young Vineyards**  
Vegan

|                               |  |
|-------------------------------|--|
| <b>Varieties %:</b>           | 55% Tempranillo / 60% Grenache   |
| <b>Vintage:</b>               | 2022   |
| <b>Type of wine:</b>          | REDWINE - dry  |
| <b>Country:</b>               | SPAIN - Rioja  |
| <b>Designation of Origin:</b> | Qualified Designation of Origin (DO Ca. Rioja)   |
| <b>Vines:</b>                 | Vines are trained using the <i>gobelet</i> system. Located in Najerilla area at a height of between 542 y 650 msnm above sea level.  |
| <b>Harvest:</b>               | The grapes were collected by hand. Tempranillo was harvested on September and Grenache on October.   |
| <b>Winemaking:</b>            | At the winery the grapes were selected on the conveyor and then de-stemmed; they were lightly pressed. The must was fermented in 15,000 litre stainless steel tanks at a controlled temperature of 22 °C. The malolactic fermentation was completed in the tanks. The wine was then transferred to 500-litre American-oak barrels, where it was left to mature for 4 months. Finally, it was clarified and filtered before bottling. |
| <b>Bottling date:</b>         | December 2023  |
| <b>Tasting notes:</b>         | Cherry red color with violet rim, clean and bright. Aromas of red fruit such as raspberries and floral aromas of violets and undergrowth. In the mouth it is a balanced, fresh, smooth, light, easy to drink wine with an excellent acidity that invites to continue drinking.   |
| <b>Storage:</b>               | Drink now or keep until 2026. Store in a cool, dark and odorless place.  |
| <b>Food Pairing:</b>          | Pasta, rice, legumes, soft cheeses or ham, lightly spiced white meats, among others.   |

Ideal to accompany daily meals due to its softness and lightness.