

FAGUS

ALCOHOL: 14,5% Vol.

GRAPE VARIETIES: Garnacha.

VINEYARD CHARACTERISTICS

Made from over 40-50 year old Garnacha vines from a selection of single vineyards with a yield of less than one kilo per vine.

DATE HARVESTED

From the 1st. week of October onwards.

PROCESS

Traditional method. Fermented at 28° C with temperature control. Maceration in contact with the skin throughout two weeks. After the alcoholic fermentation we control the malolactic fermentation in French oak.

AGEING

Once finished the malolactic fermentation, we proceed to the decanting and pass the wine to new French oak in contact with its own skin. After this ageing we make a selection of the best oaks, the coupage of them and we proceed to the bottling. The average stay of the wine in barrels is 8-9 months.

TASTING

Colour: Intense cherry red colour with ruby hues. Very clean and brilliant.

Aroma: Intense, fine and elegant aroma with mature red fruit qualities. Mineral, spicy, coffee, toasted and vanilla notes, very well integrated in the wine.

Palate: Powerful start, fleshy, this wine has a good volume, on the palate it is balanced and concentrated with a good acidity. This wine is long lasting, silky and round.

SERVE AT: 17° C



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<http://www.bodegasaragonesas.com>