

OXIA

ALCOHOL : 14,5% vol.

GRAPE VARIETY: Garnacha.

VINEYARD CHARACTERISTICS

Selected Garnacha vineyards over 40-50 years old, hand picked from the single vineyards “La Sarda” and “Montealto”, located at 650 metres of altitude with a production less than 1 Kg. per vine.

HARVEST

From the first week of October.

PROCESS

Pre-fermentative cold maceration for 24 hours. Traditional wine making, fermentation at 28° - 32° C under temperature control. Maceration with its skins for 3 weeks and afterwards malolactic fermentation in French oak barrel.

AGEING

After the malolactic fermentation, wine is taken again in new French oak barrel in contact with its lees during 18 months. After that ageing, the best barrels are selected, then made the coupage and afterwards bottled.

TASTING

Colour: Intense ruby red colour, clean and bright.

Aroma: Powerful and fine aroma, matured red fruit with mineral, spices and balsamic notes.

Palate: Fleshy, well balanced and structured, predominating the fruity and spices notes of its ageing.

SERVE AT: 18° C



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