

LIMITED RELEASE WINE 2.887 numbered bottles. 15 % vol.

VARIETIES: 100 % Garnacha.

VINEYARD:

Origin: 4 micro plots of bush vines over 85 years old, in clay-limestone soil and with a production of less than 1.800kg per hectare.

HANDCRAFTED WINE:

Harvested in batches of 18kg and fermented in 500-litre barrels of extra-fine French oak. Two thirds of the resulting wine are aged in barrel, while one third ages in concrete egg tank.

AGEING: Aged for 14 months in french oak barrel and concrete egg tank. PRESENTATION: Bottles of 75cl, in wooden cases of 1 or 6 bottles.

> www.aradon.es T.(+34) 941 165 036 - info@aradon.es



THE PROMISE TO RETURN TO OUR ROOTS



TASTING NOTES:

We strive for each bottle to be the purest embodiment of the **Garnacha personality**: its uniqueness, **freshness**, **and elegance**. Our promise is to return to our roots and revive the Garnacha variety; pure and exquisite, which reined majestically over our vineyards for millennia. For its complexity and the elegance of its aromas of **red fruits**, strawberries, floral touches and **saline notes**. For its **tremendous body**, fine and harmonious tannins, high acidity, concentration and freshness. This is a wine that you do not soon forget.

IDEAL SERVING TEMPERATURE: 16-18 ° C

PAIRING:

Perfect for grilled, roasted and barbecued meats. Ideal for mature cheeses, salads, spiced foods, rice and pasta.



C/ San Isisdro, 46 26509 Alcanadre, La Rioja (España)