

Momento

BODEGAS
ARADON

2018 D.O. Rioja PARCELAS RANGE WINE

SPECIAL PLOT SELECTION WINE.

14.5 % vol.

VARIETIES:

70% Tempranillo, 15% Garnacha & 15% Graciano. Momento is part of the Paredas de Aradón range of wines.

VINEYARD:

18 hectares of selected vineyard spread out over small plots with bush vines between 35 and 100 years old. Grown in clay-limestone soil, at a height of 450-550 metres above sea level.

WINEMAKING:

Traditional winemaking techniques, with 100% destemming. The grapes are macerated on their skins for 18 days, with gentle and continuous pumping over. Malolactic fermentation in concrete tanks.

AGEING:

Aged for 6 months in new French and American oak barrels.

www.aradon.es

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A NEW RIOJAN STYLE



PRESENTATION:

75cl bottles in cases of 12 bottles

TASTING NOTES:

Prepare yourself to be surprised by this **new Riojan style**; full of personality and unabashedly young, with each sip charming and beguiling your senses. On the nose both **maturity** and **youth** are prominent. Reminiscent of **red fruits**, with **wild hints**. On the palate, the wine's texture, warmth and **freshness** all call for just one more sip.

Neither young nor crianza, only Momento.

IDEAL SERVING TEMPERATURE:

16-18 °C

PAIRING:

A versatile wine, to be drunk on its own or as an accompaniment. The ideal companion for pasta, chicken, pizza, luncheon and cured meats, tapas and appetizers.



AWARDED 91 TIM ATKIN POINTS.

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