

BODEGAS ARAGONESAS CASTILLO DE FUENDEJALON CRIANZA



Garnacha and Tempranillo. Deep red color. Aromas of spice and ripe fruit. Medium-bodied, supple and dry, with notes of black cherry, raspberry, and hints of vanilla. Soft tannins and a moderate acidity keep everything in balance. Serve at room temperature with all foods. Excellent with cured meats, cheeses and grilled vegetables.

From Campo de Borja in the town of Fueñdejalón. The vineyards are high hills and plateaus between the Sierra Moncayo Mountains and the Ebro River Valley. They have North East exposure at an elevation of 1150-1800 feet above sea level. The soil is calcareous lime; moderate rockiness and organic matter content with good drainage and nutrient levels. The average age of the vines is 25 years. Traditional wine making. Fifteen day maceration in stainless steel tanks. Ten-day fermentation in stainless steel tanks. Aged six months in American oak barrels followed by 10 months in bottle.

Founded in 1984, Bodegas Aragonesas is a 100% farmer-owned cooperative and the largest wine estate in Spain's Campo de Borja region, where grapes have been grown for over 800 years. The winery is located in the small town of Fueñdejalón among the foothills of the Sierra Moncayo Mountains in the northern province of Zaragoza. Garnacha is indigenous to Campo de Borja and is the signature variety of Bodegas Aragonesas. The extremely dry, hot climate and stark contrast between day- and night-time temperatures are ideal for making fruity, aromatic wines from this late-ripening variety. The vineyards are rocky, highly elevated and ideally exposed to the sun. In recent years, international varieties have been planted to add complexity to the estate's blends, however they use primarily old-vine Grenache. These Grenache vineyards—some planted over 100 years ago—produce exceptionally low yields, ensuring deep ruby color & rich, full-bodied flavors that are both soft & complex. At all levels, Bodegas Aragonesas' wines are approachable, balanced, smooth and fruity. At the same time, the wines are always crafted with a sense of place and respect for the qualities that make Garnacha unique.

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Tasting Note:

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Garnacha & Tempranillo. Aromas of spice & ripe fruit; flavors of black cherry, raspberry & vanilla; soft tannins & moderate acidity; medium bodied, supple & dry.

Shelf Talker:

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