

CRUCILLÓN



Garnacha Tempranillo

Campo de Borja D.O., Fuendejalón, Spain

GRAPE VARIETIES

50% Garnacha, 50% Tempranillo

VINIFICATION

Traditional wine making. Fermented at 79° F. Ten day maceration in temperature controlled stainless steel tanks.

THE WINERY

Crucillón is produced by Bodegas Aragonesas, a 100% farmer owned cooperative. The winery is located in the small town of Fuendejalón amongst the foothills of the Sierra Moncayo Mountains in the northern province of Zaragoza. The extremely dry, hot climate and stark contrast between day and night time temperatures are ideal for making fruity, aromatic wines. Many of the winery's vineyards were planted over a century ago and produce very low yields of ripe, concentrated fruit.

TASTING NOTE

Fresh and fruity aromas with hints of pepper. Dry, light bodied and easy going with bright cherry fruit, light tannins and gentle acidity.

FOOD PAIRINGS

Serve with casual fare or enjoy on its own. Also nice with a slight chill in the summer.

87 Wine Spectator

2015 Vintage

Wine Enthusiast

2014 Vintage **BEST BUY!**