

# ARAGONIA



## Garnacha *Selección Especial*

Campo de Borja D.O., Fuendejalón, Spain

### GRAPE VARIETY

100% Old Vine Garnacha, Organically Farmed

### VINIFICATION

Aragonia is a *special selection* Garnacha sourced from the highest altitude vineyards on the slopes of the Moncayo Mountains. The organically farmed bush vines range in age from 30 to 100+ years. Old vines naturally produce smaller yields, and the cooler temperatures and low rainfall reduce them further, resulting in beautifully concentrated and balanced fruit. The grapes are harvested by hand, and cold soaked for 48 hours to capture their freshness. Fermentation is slow and steady at 78° F. The wine is macerated further on its skins for fifteen days before pressing. Aragonia is aged in a mix of new and used American and French medium-toast oak barrique for eight months. The wine is bottled and aged for an additional six months before release. *Vegan friendly.*

### THE WINERY

Aragonia is produced by Bodegas Aragonesas located in the small town of Fuendejalón, in the Spanish province of Aragon, for which it is named. Situated in the upper Ebro River Valley, and on the slopes of the Sierra Moncayo Mountains, it is the largest winery in Campo de Borja DO. This is the ancestral home of Garnacha, where the extremely hot, dry climate and stark contrast between day and nighttime temperatures are ideal for cultivation of this late ripening variety. Garnacha vineyards are noted in the agricultural records kept by Cistercian Monks of the nearby Veruela Monastery, dating back to 1145. Today, the low yields of these century-old vines produce rich, concentrated wines with distinctive aromas and flavors. At all levels, they are approachable, balanced, smooth and fruity. At the same time, they are crafted with a sense of place and respect for the qualities that make Garnacha unique.

### TASTING NOTE

This rich, dry red opens with intense aromas of ripe red fruit, bramble, mineral notes and warm spices. The palate approaches softly then lengthens into a fleshy, harmonious and structured delight, balanced and rich in nuance. Highlighted, are concentrated, silky smooth tannins, and a luxurious finish.

### SERVING SUGGESTIONS

Serve with cured meats, hard cheeses, roasted vegetables and anything off the grill.



THE MARCHETTI COMPANY

216 . 321 . 4162

WWW.TMARCHETTICO.COM

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