

BODEGAS ARAGONESAS

Aragus Garnacha

Made with Organic Grapes

Wine Maker: Javier Vela

Designation: DO Campo de Borja

Location: Town of Fuendejalón

Vineyards: High hills and plateaus between the Sierra Moncayo Mountains and the Ebro River Valley

Exposure: North East

Average Age of Vines: 50 years

Elevation: 1150 - 1800 feet

Soil: Calcareous lime; moderate rockiness and organic matter content with good drainage and nutrient levels

Varietal: 100% Organic Garnacha

Sub Varietal: Garnacha indigenous to Camp de Borja

Training System: Cordon Royet and Gobelet

Vine Density: 800 - 1,200 / acre

Harvest Method: Hand picked

Harvest: 4th week of September

Maceration period: 21 days in stainless steel tanks

Fermentation: 15 days in stainless steel tanks

Fermentation Temperature: 82° F

Bottle Aging: 6 months minimum

Cellar Potential: 3 years

Cases Produced: 3,200

UPC: 0 20106 50322 9



Founded in 1984, Bodegas Aragonesas has grown to become the largest wine estate in Campo de Borja DO. The winery is located in the small town of Fuendejalón amongst the foothills of the Sierra Moncayo Mountains in the northern province of Zaragoza. Garnacha is the signature variety of Bodegas Aragonesas. It is indigenous to Campo de Borja and has been cultivated there for over 800 years. 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. Many of the winery's vineyards were planted over a century ago and produce very low yields of ripe, concentrated fruit. In recent years, international varieties have been planted to add complexity to the estate's blends. 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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