

ARAGUS



Garnacha

Made With Organic Grapes

Campo de Borja D.O., Fuendejalón, Spain

GRAPE VARIETY

100% Organic Garnacha

VINIFICATION

Grapes are selected and harvested from vineyards farmed organically in strict adherence to regulations adopted by the Organic Committee of Aragon. Maceration takes place in stainless steel tanks for 14 days followed by malolactic fermentation. *Vegan friendly.*

THE WINERY

Aragus is produced by Bodegas Aragonesas 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

Intense strawberry, raspberry and plum aromas. Dry, medium bodied and smooth with plump fruit and hints of spice, moderate tannins and refreshing acidity.

FOOD PAIRING

Pair with roasted and grilled meats, charcuterie and fresh cheese.



THE MARCHETTI COMPANY

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