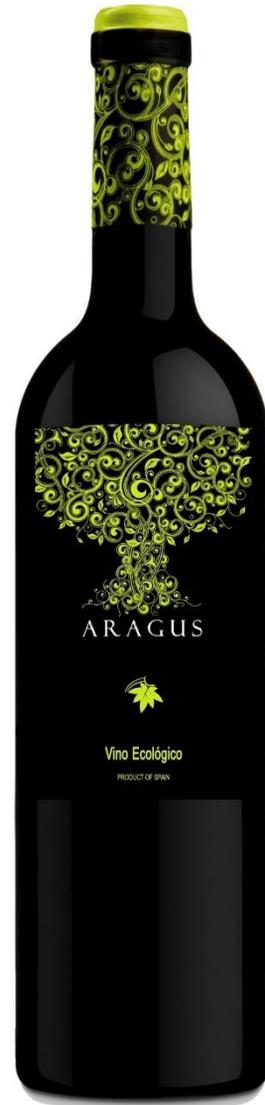


BODEGAS ARAGONESAS

Aragus Organic

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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