

# AZZULO



## Blanco

Campo de Borja D.O., Fuendejalón, Spain

### GRAPE VARIETIES

50% Viura, 50% Chardonnay

### VINIFICATION

Viura and Chardonnay are vinified separately. Both are fermented in stainless steel with selected yeasts at controlled temperatures to preserve fresh aromas and flavors. The lots are blended after fermentation.

### TASTING NOTE

Pale yellow with greenish hues, fresh fruit and floral aromas. Off-dry with ripe fruit flavors balanced by lively acidity.

### THE WINERY

Azzulo 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.

### FOOD PAIRINGS

Serve chilled as an aperitif or with light fare.