

CASTILLO DE FUENDEJALÓN



Crianza

Campo de Borja D.O., Fuendejalon, Spain

GRAPE VARIETIES

75% Garnacha, 25% Tempranillo

VINIFICATION

Produced from 20-30 year old vines. Vinified using traditional methods. Maceration and fermentation last 15 days. Aged six months in American oak barrels followed by ten months in bottle. *Vegan friendly.*

THE WINERY

Castillo de Fuendejalon is produced by Bodegas Aragonesas located in the small town of Fuendejalon, 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. All of the old Garnacha vines are farmed sustainably using organic methods. Although they are not officially certified, all the 100% Garnacha wines produced by Bodegas Aragonesas are made with organic grapes. 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

Deep red color with spice and ripe fruit aromas. Medium-bodied, supple and dry, with notes of black cherry, raspberry, and hints of vanilla. Soft tannins and a moderate acidity keep everything in balance.

FOOD PAIRINGS

Excellent with cured meats, cheeses and grilled vegetables.

2017	87	WINE ADVOCATE
2016	86	WINE ENTHUSIAST BEST BUY

