

CASTILLO DE FUENDEJALON



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 lasts 15 days. Aged six months in American oak barrels followed by 10 months in bottle.

THE WINERY

Castillo de Fuendejalon is produced by Bodegas Aragonesas, a 100% farmer owned cooperative. The winery is located in the small town of Fuendejalon 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.

TASTING NOTE

Deep red color with of 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

Serve at room temperature with all foods. Excellent with cured meats, cheeses and grilled vegetables.

