

# BODEGAS ARAGONESAS

## Crucillón

**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:** Northeast

**Average age of Vines:** 25 years

**Elevation:** 1150 - 1800 feet

**Soil:** Calcareous lime; moderate rockiness and organic matter content with good drainage and nutrient levels

**Varietal:** 50% Garnacha, 50% Tempranillo

**Sub Varietal:** Garnacha indigenous to Camp de Borja

**Training System:** Cordon Royet and Gobelet

**Vine Density:** 800 - 1,200 / acre

**Harvest Method:** Hand and machine

**Harvest:** 3<sup>rd</sup> week of September

**Maceration period:** 10 days in stainless steel tanks

**Fermentation:** 15 days in stainless steel tanks

**Fermentation Temperature:** 82° F

**Cellar Potential:** 3 years

**Cases Produced:** 23,800

**UPC:** 0 20106 50100 3



*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 nighttime 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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