

CRUCILLÓN



Garnacha Tempranillo

Campo de Borja D.O., Fuendejalón, Spain

GRAPE VARIETIES

50% Garnacha, 50% Tempranillo

VINIFICATION

Traditional wine making with fermentation taking place at 79° F followed by eight days of maceration in temperature controlled stainless steel tanks. *Vegan friendly.*

THE WINERY

Crucillón is produced by Bodegas Aragonesas, a cooperative located in the small town of Fuendejalón, in the Spanish province of Aragón, 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. 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

Fresh and fruity aromas with hints of pepper. Dry, light bodied and easy going with bright cherry fruit, light tannins and gentle acidity.

FOOD PAIRINGS

Serve with casual fare or enjoy on its own. Also nice with a slight chill in the summer.



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