

# DON RAMÓN

## Garnacha Imperial *Roble*

Campo de Borja D.O., Fuendejalón, Spain

### GRAPE VARIETIES

100% Old Vine Garnacha, Organically Farmed

### VINIFICATION

*Roble* is the Spanish word for the oak tree, and in wine terms indicates a wine has been aged in oak, typically for less than a year. As such, Don Ramón Garnacha Imperial has been kissed with a gentle, toasty oak profile from newer oak. This distinguishes it from its vino brother, Don Ramón, which is aged in older barrels that give it a more traditional profile. Organically farmed garnacha grapes are hand harvested from 30-100+ year old bush vines. The grapes are cold soaked briefly to capture freshness before being pressed and fermented at 78 °F. The wine is aged for six months in a mix of new, second, and third use medium-toast American oak barrels. *Vegan friendly.*

### THE WINERY

Don Ramón Garnacha Imperial is produced by Bodegas Aragonesas 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

This satisfying wine has a bright cherry red color, and intense, complex aromas of ripe red and black fruits with hints of spice. It's a full-bodied, well-balanced daily drinker with flavors of ripe black cherry, blackberry, and a hint of toastiness.

### SERVING SUGGESTIONS

Serve with meats, hard cheeses, roasted vegetables and anything off the grill.



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