

DON RAMÓN



Tinto

Campo de Borja D.O., Fuendejalón, Spain

GRAPE VARIETIES

75% Old Vine Garnacha, 25% Old Vine Tempranillo

VINIFICATION

Grapes are harvested from vines an average of 25 years old. Each variety is vinified on its own. Maceration lasts 10 days in stainless steel tanks at 77° F. After 15 days of malolactic fermentation the wine is blended. Aged three months in a mix of used and new American oak casks. The final wine is bottle aged for a minimum of three months prior to release. *Vegan friendly.*

THE WINERY

Don Ramón 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 DOP. 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 dry, medium bodied red wine is delicious and easy to drink, with bright aromatics, supple red fruit flavors, hints of vanilla and a soft, smooth texture with balanced acidity.

SERVING SUGGESTIONS

This versatile wine is excellent on its own or with anything from light cheeses and fish to roasted meats and vegetables.