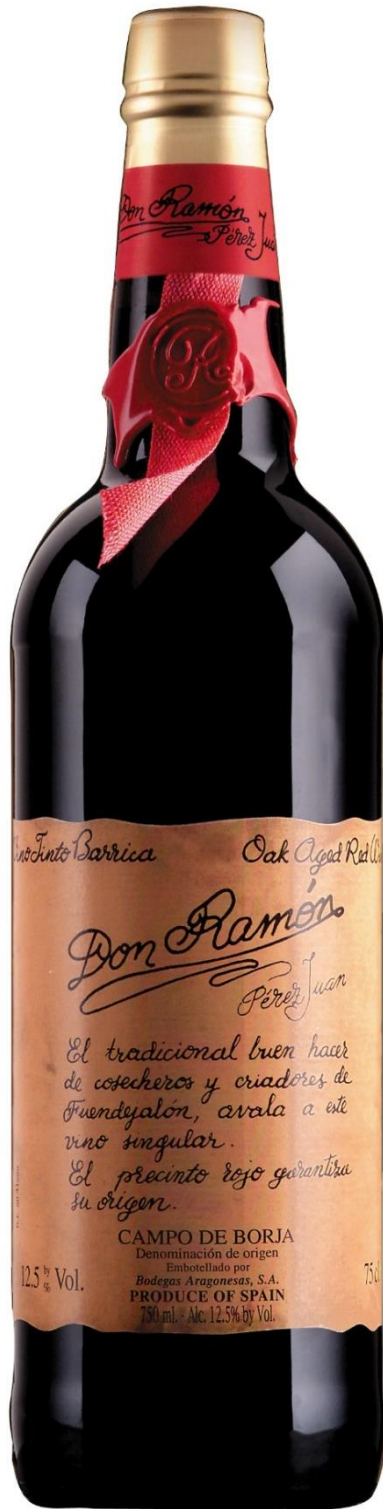


DON RAMÓN



Tinto

Campo de Borja D.O., Fuendejalón, Spain

GRAPE VARIETIES

75% Garnacha, 25% 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.

THE WINERY

Don Ramón is produced by Bodegas Aragonesas in the small town of Fuendejalón nestled in 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

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.

87 Peñin Guide 2017
2016 Vintage