

MOSEN CLETO



Crianza

Campo de Borja D.O., Fuendejalón, Spain

GRAPE VARIETIES

75% Garnacha (30+ year old vines)
25% Tempranillo (20+ year old vines)

VINIFICATION

Grapes are harvested from vines an average of 25 years old. Each variety is vinified on its own. Maceration lasts ten days in stainless steel tanks at 77° F. After 15 days of malolactic fermentation the wine is blended. Aged nine months in American oak barrels to add complexity, followed by an additional ten months bottle aging.

THE WINERY

Mosen Cleto 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

Voluptuous aromas of vanilla-tinged black fruits lead to smoky black cherry flavors, and a seamless, elegant finish. Dry, medium-bodied and well balanced.

SERVING SUGGESTIONS

Pair with grilled meat, curried lamb and Manchego cheese.



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