

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. *Vegan friendly.*

THE WINERY

Mosen Cleto is produced by Bodegas Aragonesas in the small town of Fuendejalón, in the Spanish province of Aragon, 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

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.

