

VIÑA TEMPRANA



Old Vines Garnacha Campo de Borja D.O., Fuendejalón, Spain

GRAPE VARIETY

100% Organic Garnacha

VINIFICATION

Organic Farming. Traditional wine making, fermented at 79° F, with ten days maceration in temperature controlled stainless steel tanks. *Vegan friendly.*

THE WINERY

Viña Temprana 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. All of the old Garnacha vines are farmed sustainably using organic methods. Although they are not officially certified, all the 100% Garnacha wines produced by Bodegas Aragonesas are made with organic grapes. 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

Fresh, fruity and aromatic. Dry and light bodied with bright cherry and berry fruit flavors, hints of pepper and easy-going tannins balanced by playful acidity.

FOOD PAIRING

Excellent on its own or with pasta and lighter dishes. Try it slightly chilled in the summer.



2021	Best Buy	WINE ENTHUSIAST
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