

VINA TEMPRANA



Garnacha

Campo de Borja D.O., Fuendejalón, Spain

GRAPE VARIETY

100% Old Vine Garnacha

VINIFICATION

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

THE WINERY

Vina Temprana 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

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

FOOD PAIRING

Great with pasta and light dishes. Excellent on its own. Try it with a slight chill in the summer.

Wine Enthusiast
BEST BUY!
2016 & 2015 Vintages