

VIÑA TEMPRANA



Old Vines Tempranillo

Campo de Borja D.O., Fuendejalón, Spain

GRAPE VARIETY

100% Old Vine Tempranillo

VINIFICATION

Traditional wine making. Fermented under controlled temperatures. Maceration for seven days with skins. No oak aging. *Vegan friendly.*

THE WINERY

Viña Temprana is produced by Bodegas Aragonesas a cooperative 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. 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

Bright ruby red color. Fresh red fruit aromas with notes of black tea. Dry, medium bodied and easy going with lots of fresh fruit and a hint of spice.

FOOD PAIRING

An excellent food wine, it is great with pasta and pizza. Also, it can be enjoyed slightly chilled on a hot day.



THE MARCHETTI COMPANY

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