



ALDONIA

RIOJA

ALDONIA 100

High Altitude Grenache

Varieties %:	100% Grenache
Vintage Year:	2015
Country:	SPAIN
Designation of Origin:	Qualified Designation of Origin Rioja
Soil:	Calcareous clay and ferrous clay soils.
Vineyard:	Small, young, goblet-pruned, centenary grenache vines, located in various wine estates of Tudelilla and Bergasillas, at an altitude of between 620 and 880 metres above sea level with an average yield of 0.7 kg/vine.
Harvest:	The grapes are hand-picked and selected in the third week of October in 15-kg boxes.
Vinification:	In the winery, the grapes are selected, partially destemmed (90%) and lightly pressed. The fermentation took place in 225-l open oak barrels in open 1,000-l stainless steel tanks, with manual punch-down at a temperature of 22–24 °C, and subsequent post-fermentation maceration for 17 days. Partial malolactic fermentation took place in 3-year old French and American oak barrels, of 225 l and 500 l, in which it was aged for 14 months. Finally, it was lightly clarified and filtered prior to bottling.
Bottling date:	February 2017
Production:	4.000 bottles (75 cl)
Analysis:	Alcohol: 15% Vol.
Serving temperature:	Between 15 and 16 °C
Tasting notes:	Bright cherry-red colour with violet hues of medium-low depth. It has a deep and delicate nose, featuring aromas of wild flowers (lavender, violets), mountain herbs (thyme, gorse) and fresh red fruit (strawberries). Smooth and round on the palate, but with a notable and vibrant acidity that makes your mouth water, with a long, silky and refreshing end note.
Storage:	A wine for immediate consumption or to save until at least 2025. Store in a cool, dark place.
Pairing:	Grilled meats, roast suckling pig, smoked cold cuts, cured cheese, potato stews, among others.
Recommended:	Open one hour before serving

BODEGAS ALDONIA S.L.

Ctra. Fuenmayor, LR-137 km 14 – 26370 NAVARRETE – LA RIOJA – SPAIN - Tel. +34 651535752 - +34 652556074 -
aldonia@aldonia.es - www.aldonia.es