



ALDONIA

RIOJA

ALDONIA VENDIMIA

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| Varieties %: | 60% Garnacha / 40% Tempranillo |
| Brand: | ALDONIA - Vendimia |
| Vintage: | 2017 |
| Type of wine: | Red |
| Country: | SPAIN |
| Designation of Origin: | Qualified Designation of Origin (DO Ca. Rioja) |
| Vines: | The Garnacha vines are trained using the <i>gobelet</i> system and the Tempranillo are grown using the bilateral <i>cordon</i> technique. The average age of the vines is 30 years. Located in El Villar de Arnedo and Tudelilla at a height of between 450 and 650 m above sea level. Calcareous-clay and sandy-clay soils. Yield: 5.800 kg/ha. |
| Harvest: | The grapes were collected by hand. The Tempranillo grapes were picked on 7 September and the Garnacha on 15 September. They were taken to the winery in boxes of 350 kg. |
| Winemaking: | At the winery the grapes were selected on the conveyor and then de-stemmed; they were not pressed. The must was fermented in 15,000- and 5,000-litre stainless steel tanks at a controlled temperature of 22 °C. The malolactic fermentation was completed in the tanks. The wine was then transferred to 225- and 500-litre French- and American-oak barrels, where it was left to mature for 5 months. Finally, it was clarified and filtered before bottling. |
| Bottling date: | February 2018 |
| Serving temperature: | 15 - 16 °C |
| Tasting notes: | Cherry red in the glass with a violet rim, clean and bright. Very fruity. On the nose, crystallised red fruit (strawberries and cranberries). Light floral hints of violets and underbrush. Notes of liquorice, blood orange and peach on a light backdrop of chocolate and vanilla. The palate is fresh, juicy and structured. Balanced and easy to drink. |
| Storage: | Drink now or keep until 2020. Store in a cool, dark place away from odours. |
| Accompaniment: | Pasta, rice, vegetables, mild cheeses or ham, among others. Ideal with daily meals. |

BODEGAS ALDONIA S.L.

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