GERBERAS

RED

ARAGON

VARIETAL: 100% Garnacha **VINTAGE:** 2018 **ALCOHOL:** 14%

WINEMAKING:

Grapes picked from vineyards around 30 years old. Maceration for 3-4 days in total. Fermentation in stainless steel tanks at a controlled temperature between 22º-24ºC. Altitude vineyards: 400-600 meters. Training system: Free standing vines
Soil vineyards: Chalky soils.

TASTING NOTES

COLOUR: Intense in color with purple reflections.

AROMA: intense bouquet of ripe red fruit with some floral notes & white paper spices.

PALATE: well balanced, elegant dry and complex.

THE REGION: ARAGON

Cierzo is the name of the wind in Aragon region.
It is a fresh strong and dry wind originated in the Moncayo Mountain due to the pressure diference between the Cantabrian Sea and the Mediterranean Sea. Hinders the development of certain illness, cools the temperature in summer nights and feezes in winter.
The heritage of Aragon is very rich in terms of "Garnacha"; the oldest vineyards date back to 1145 and most probably is the varietal best adapted to the area .
The garnacha wines from Aragon are characterized by their balance, their crisp fruit flavors and their energy and personality.

FOOD PAIRINGS

Ideal with: all tipe of meat dishes, pasta and cheeses.