



DELINCUENTE

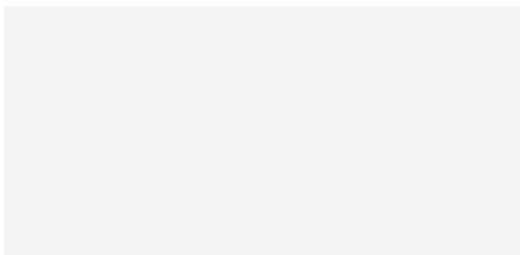
GARNACHA ARAGON

VARIETAL: Garnacha **VINTAGE:** 2018 **ALCOHOL:** 13,5%

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 22°-24°C.

TASTING NOTES



COLOUR: a young ruby red wine with violet hues.

AROMA: fresh on the nose with fruity aromas of raspberry, strawberry and floral tones.

PALATE: this full-bodied wine is well-structured with a smooth and long after taste.

THE REGION



Cierzo is the name of the wind at ARAGON.

It is a fresh strong and dry wind originated in the Ebro Valley due to the pressure difference between the Cantabrian Sea and the Mediterranean Sea. Hinders the development of certain pests, cools the temperature in summer and freezes in winter.

The wine heritage of Aragon region is very rich in terms of "Garnacha"; the oldest vineyards in the area dating from 1145 and 5000 hectares of Grenache, more than 2,000 are aged between 30 and 50. They have low productions, but immensely appreciated enologically, because the structural and aromatic complexity that provide to the wines.

If any nuance defines Aragon wines is its unique balance, contrast rich product present in the area and the determination to combine modernity and tradition in some intense wine with crisp fruit flavors, energy and personality.