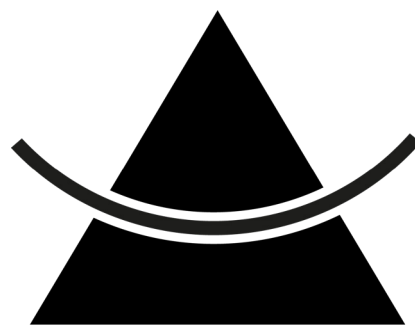


*A unique rosé
that lifts
body and spirit*



ARADÓN
Cultivando el disfrute

VILLAGE WINE
D.O. Calificada Rioja

14,5% vol.

VARIETIES:

100% Garnacha de lágrima made by bleeding.

VINEYARD:

All of our wines are blended from grapes grown in our own vineyards and are steeped in the natural heritage to be found in the vicinity of the villages of Alcanadre and Ausejo. 100% Garnacha in poor clay-lime soils. An extreme climate with many hours of sun.

WINEMAKING:

Made using traditional 'bleeding' techniques. The grapes are macerated at low temperatures for 10 hours, before beginning fermentation at low temperatures in concrete tanks.

AGEING:

Aged for 3 months on its lees..

PRESENTATION:

75cl bottles in cases of 6 or 12 bottles.

TASTING NOTES:

On the nose it is pure **fantasy**, evoking memories of **childhood** thanks to the sensation of **red berries**, strawberries, **candies**, and **violets**. Long in the mouth, crisp and **full-bodied**, and incredibly **fresh**. A Rosé that lifts the body and spirit.

IDEAL SERVING TEMPERATURE:

8-10 ° C

PAIRING:

A versatile wine which perfectly accompanies fish, seafood, vegetables, pulses, pizza, pasta, chicken, rice, spiced dishes, and any starters, appetizers or tapas.



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Cultivating enjoyment