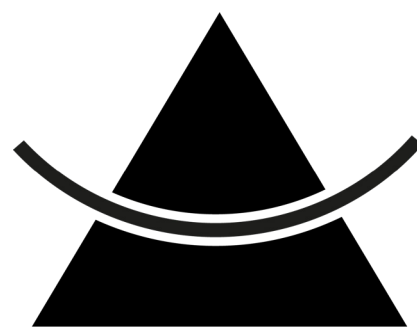


*A new
Riojan style*



ARADÓN
Cultivando el disfrute

PARCELAS RANGE WINE 14,5% vol.
D.O. Calificada Rioja

VARIETIES :

70% Tempranillo, 15% Garnacha & 15% Graciano. Momento is part of the Paredas de Aradón range of wines.

VINEYARD:

18 hectares of selected vineyard spread out over small plots with bush vines between 35 and 100 years old. Grown in clay-limestone soil, at a height of 450-550 metres above sea level.

WINEMAKING:

Traditional winemaking techniques, with 100% destemming. The grapes are macerated on their skins for 18 days, with gentle and continuous pumping over. Malolactic fermentation in concrete tanks.

AGEING:

Aged for 6 months in new French and American oak barrels.

PRESENTATION:

75cl bottles in cases of 6 bottles

TASTING NOTES :

Prepare yourself to be surprised by this **new Riojan style**; full of personality and unabashedly young, with each sip charming and beguiling your senses. On the nose both **maturity and youth** are prominent. Reminiscent of **red fruits**, with **wild hints**. On the palate, the wine's texture, warmth and **freshness** all call for just one more sip.

Neither young nor crianza, only Momento.

IDEAL SERVING TEMPERATURE:

16-18° C

PAIRING:

A versatile wine, to be drunk on its own or as an accompaniment. The ideal companion for pasta, chicken, pizza, luncheon and cured meats, tapas and appetizers.

2018 · 91 TIM ATKIN POINTS

2019 · 91 TIM ATKIN POINTS Y 90 ROBERT PARKER POINT

Cultivating enjoyment

C/ San Isidro, 46
26509 Alcanadre, La Rioja (España)
www.aradon.es
T. (+34) 941 165 036
info@aradon.es

