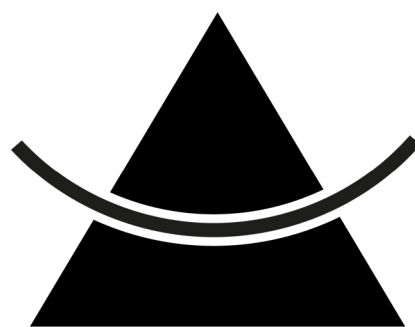


2.100
numbered
bottles

*One wine,
infinite
possibilities*



ARADÓN
Cultivando el disfrute

PARCELAS RANGE WINE 13,5% vol.
D.O. Calificada Rioja

VARIETIES:

100% Graciano.

VINEYARD:

Located 400-600 metres above sea level, on East-facing hillsides of clay-limestone soil

HANDCRAFTED WINE:

Manual harvesting and hand-picked selection of grapes. Made in concrete tanks, with malolactic fermentation in extra-fine, 500-litre French oak barrels.

AGEING:

Aged for 7 months in French oak barrels and concrete egg tank.

IDEAL SERVING TEMPERATURE:

8-10 °C

PRESENTATION:

75cl bottles in cases of 6 bottles.

TASTING NOTES:

Aradón Graciano perfectly embodies the essence of the Graciano variety; **native to La Rioja, pure and expressive.** Bursting with lively aromas, fresh and exciting, with wild **red fruits, mineral** notes and hints of **eucalyptus and mint.** Punchy and bold. **Complex and delicious.** Especially suited to the curious and bold; those keen to explore. This is an unearthed treasure that will leave a lasting impression.

PAIRING:

Perfect for Iberian pork, particularly the sought after shoulder steak and boneless flank cuts. Delicious with grilled hake or sea bream. Dishes of seasonal wild mushrooms. For the most daring, we recommend trying it with chocolate dessert.

2019 · 92 ROBERT PARKER POINTS

Cultivating enjoyment

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