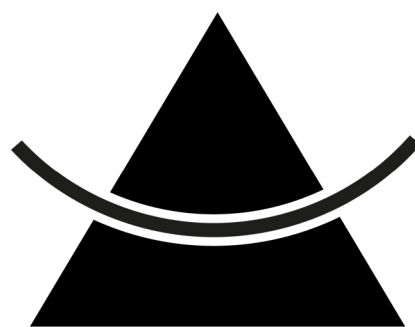


2.287
numbered
bottles

*Worlds
to be discovered*



ARADÓN
Cultivando el disfrute

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

VARIETIES:

100% Tempranillo from 100-year-old vines

VINEYARD:

Made from grapes from three micro plots of vines gnarled by the passage of time. These are grown in poor soils on slopes, and have a production of less than 2.000 kg per hectare.

HANDCRAFTED WINE:

Harvested in batches of 18kg and fermented in 225-litre barrels of extra-fine French oak, with malolactic fermentation in the barrel and regular batonages to keep the wine resting on its lees.

AGEING:

Aged for 18 months in French oak. Further aged for a minimum of 14 months in the bottle.

PRESENTATION:

75cl bottles in wooden case of 1 or 6 bottles.

TASTING NOTES:

Have you heard of the nectar that comes from old vines; gnarled and cracked by the passage of time? Coordenadas is an **artisanal wine**; a delicacy of only 2,200 bottles, which shows off this bounty of the ages. A symphony of aromas that swirl around the glass: from wild **black fruits**, to slight **smoky hints**, **floral notes** and **mineral tones**. Moving on to the palate, we discover a **complex** Tempranillo; **mature, personal and special** from beginning to end.

IDEAL SERVING TEMPERATURE:

16-18° C

PAIRING:

The perfect accompaniment to elaborate dishes such as stews, roasts, fish in sauce, and all meats.



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Cultivating enjoyment