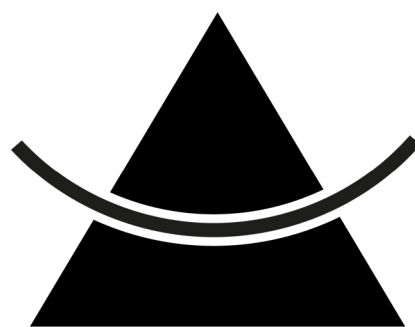


2.170
numbered
bottles

*The promise
to return
to our roots*



ARADÓN
Cultivando el disfrute

PARCELAS RANGE WINE 15% vol.
D.O. Calificada Rioja

VARIETIES:

100 % Garnacha.

VINEYARD:

Origin: 4 micro plots of bush vines over 85 years old, in clay-limestone soil and with a production of less than 1.800kg per hectare.

HANDCRAFTED WINE:

Harvested in batches of 18kg and fermented in 500-litre barrels of extra-fine French oak. Two thirds of the resulting wine are aged in barrel, while one third ages in concrete egg tank.

AGEING:

Aged for 14 months in french oak barrel and concrete egg tank.

PRESENTATION:

Bottles of 75cl, in wooden cases of 1 or 6 bottles

TASTING NOTES:

We strive for each bottle to be the purest embodiment of the **Garnacha personality**: its uniqueness, **freshness**, and **elegance**. Our promise is to return to our roots and revive the Garnacha variety: pure and exquisite, which reined majestically over our vineyards for millennia. For its complexity and the elegance of its aromas of **red fruits**, strawberries, floral touches and **saline notes**. For its **tremendous body**, fine and harmonious tannins, high acidity, concentration and freshness. This is a wine that you do not soon forget.

IDEAL SERVING TEMPERATURE:

16-18° C

PAIRING:

Perfect for grilled, roasted and barbecued meats. Ideal for mature cheeses, salads, spiced foods, rice and pasta.

2018 · 91 ROBERT PARKER POINTS

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Cultivating enjoyment