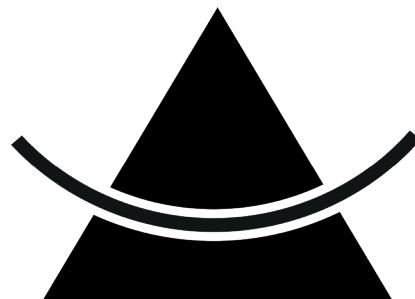




*A crianza wine  
that delights and  
leaves an impression*

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**ARADÓN**  
*Cultivando el disfrute*

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

### **VARIETIES:**

80% tempranillo, 10% Garnacha & 10% Graciano.

### **VINEYARD:**

Calzadas is part of the Parcelas de Aradon range of wines: A plot with vines more than 50 years old, growing in poor, infertile soils over bedrock. A punishing environment where only vines, almonds and olives flourish.

### **WINEMAKING:**

Traditional winemaking with 20 days of maceration in stainless steel tanks. Malolactic fermentation in concrete tanks.

### **AGEING:**

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

### **PRESENTATION:**

75cl bottles in cases of 6 bottles.

### **TASTING NOTES:**

A trend-setter which **surprises** and leaves an impression. What aromas! A welcoming **structure**, with **volume** and future. A juicy, full-bodied wine, which delights with its **notes of menthol, forest fruits and licorice**. Subtle, elegant and incredibly tempting.

### **IDEAL SERVING TEMPERATURE:**

16-18° C

### **PAIRING:**

Perfect with roasts (piglet, lamb...), grilled fish (turbot, sole, salmon), Oriental dishes (wok and sushi), as well as all red meats.

Cultivating enjoyment