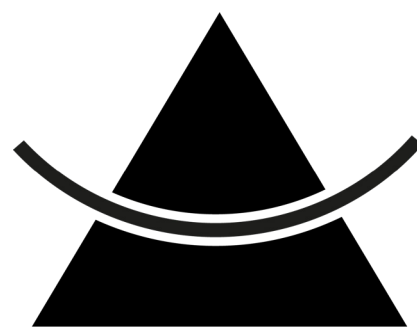


*Another way
to mature*



ARADÓN
Cultivando el disfrute

VILLAGE WINE **14,5% vol.**
D.O. Calificada Rioja

VARIETIES:

90% Tempranillo, 5% Garnacha & 5% Mazuelo.

VINEYARD:

All of our wines are blended from grapes grown in our own vineyards and are steeped in the natural heritage to be found in the vicinity of the villages of Alcanadre and Ausejo. Vineyards that are more than 50 years old, grown in poor soils on gentle slopes, and with a production of less than 3.000kg per hectare.

WINEMAKING:

Manual harvesting. Spontaneous fermentation, using the grapes' own yeast, at temperatures lower than 26°.

AGEING:

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

PRESENTACIÓN:

75cl bottles in cases of 6 bottles.

TASTING NOTES:

This wine is **delicate and elegant**, with **smoky and toasty**, mineral-driven aromas which are in perfect harmony with ripe, **black fruits**. Long on the palate with incredible **crispness**, while retaining the freshness needed to enjoy another glass. Savour this wine, drinking it slowly, as in its seven long years of life it has never been in a hurry.

IDEAL SERVING TEMPERATURE:

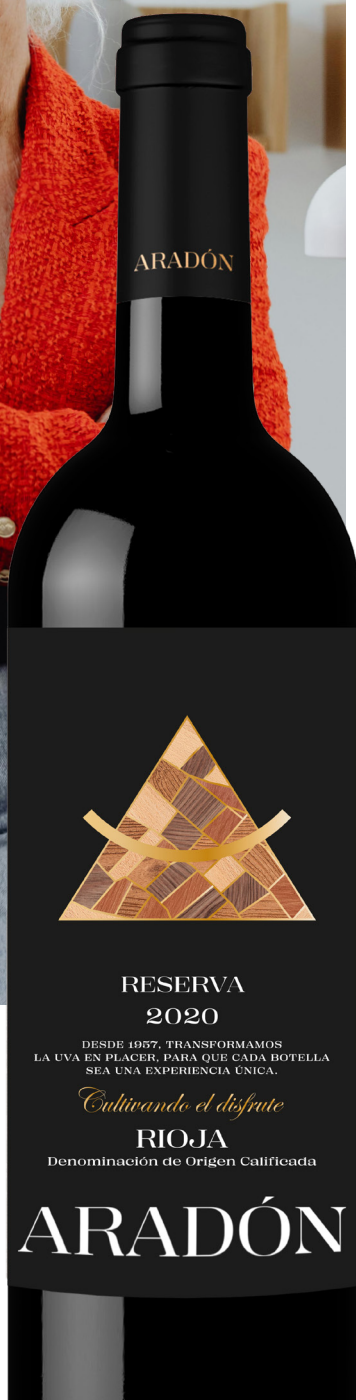
16-18° C

PAIRING:

Perfect for elaborate dishes, full of nuances and subtlety. Also the perfect accompaniment to stews, fish in sauce, mature cheeses, red meats, roasts, and even black fruit desserts.

2014 · 90 ROBERT PARKER POINTS

2016 · 90+ ROBERT PARKER POINTS



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