

# GARNACHA CENTENARIA

**ALCOHOL:** 14,5 % Vol.

**GRAPE VARIETY:** Garnacha.

## VINEYARD CHARACTERISTICS

Grapes from very old Garnacha vineyards planted by the traditional system from single vineyards “Monte Alto” and “La Sarda”. These vineyards are located on very arid slate soils on the slopes of the Iberian Mountain range, close to its highest peak: El Moncayo.

## DATE HARVESTED

1st. week of October.

## PROCESS

Traditional wine making, Cold maceration during 24 h. Fermented at 26° C under temperature control, followed by maceration for 10 days with skin contact. Once obtained the desired objectives, it is drawn off and pressed.

## AGEING

Ageing for 4 months in new French oak barrels. The malolactic fermentation takes place at this period.

## TASTING

**Colour:** Deep and ruby red of great clarity and brightness.

**Aroma:** High intensity, fruity and floral aromas. Fine notes to toasted and spices.

**Palate:** Smooth start, this wine is wide, fleshy and harmonious and well structured. Rich in nuances, very balanced and ample, long aftertaste.

**SERVE AT:** 17° C



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