

# Aldonza

## SELECCIÓN

TYPE OF WINE	Red wine aged in barrel.
GRAPE TYPES	Cabernet Sauvignon Merlot Syrah Tempranillo
PRESENTATION	Bordeaux bottle 750 ml.
ALCOHOL VOL.	13,5% Vol.
ELABORATION	Elaborated from a carefully grape selection sourced from low production vines and harvested during the night at its optimal moment of maturation. Blend has been carried out when the ageing is already started in order to look for the best assembly. Temperature fermentation control between 77°F and 82°F (25°-28°C). Minimum ageing of 9 months in american and french oak barrels. Rest in bottle during 12 months in the darkness of our cellar.
GASTRONOMY	Excellent pairing with meats, stews, game meat and cheese.
SERVICE	61° - 65°F (16°-18°C).
PRODUCTION	38.200 bottles.
TASTING NOTES	Intensive red cherry colour of upper layer. Intense mature red fruit aromas with roasts, vanilla and dry fruits. Large in mouth, good body tasting and perfect assembly, it leaves intense long persistent end of mouth.
ADVICE	<ol style="list-style-type: none"> <li>1. According to the Surgeon General, women should not drink alcoholic beverages during pregnancy because of the risk of birth defects.</li> <li>2. Consumption of alcoholic beverages impairs your ability to drive a car or operate machinery, and may cause health problems.</li> </ol>



