

Aranleón

EL ÁRBOL DE ARANLEÓN 2021



REGION

D.O.P Utiel - Requena (Valencia, Spain)

VITICULTURE

30% **Monastrell** in non irrigated trellised vineyards from Finca Casa la Viña. Date of harvest: 3rd week in September.

30% **Tempranillo** In in non irrigated trellised vineyards from Finca Casa la Viña.

30% **Bobal** in non irrigated bush vineyards from Finca Casa la Viña.

10% **Cabernet Sauvignon** in non irrigated trellised vineyards from Finca Casa la Viña. Date of harvest: 4th week in September.

VINIFICATION

The different grape varieties are vinified separately. The grapes are hand picked, crushed and de stemmed prior to fermentation in our concrete vats, with control of temperature and fermentative maceration for two weeks.

The malolactic fermentation takes place in Hungarian and French oak barrels. The wines are aged afterwards in the same barrels for 6 months with two of "bâtonnage".

TASTING NOTES

- **Colour:** Deep dark red colour.
- **Nose:** wide complexity of aromas going from ripe black fruits to aromatic plants, lactic notes as well as mineral hints.
- **Mouth:** Fine and complex. Subtle tannins confer elegance and depth respecting the peculiarities of the "terroir"

ANALYSIS

- Alcoholic Degree: 14,3 % Vol

AWARDS

97 points in Guide SEVI 2022

