

# Aranleón

## SÓLO TINTO 2021

### REGION

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

### VITICULTURE

80% **Bobal** from non irrigated bush vineyards in Finca Casa de la Viña (county Requena). Altitude 731 meters. Soil mix: Clay, humus. Yield: 2,5 Kg / vine. Date of harvest: 2nd week in October.

20% **Cabernet Sauvignon** from trellised irrigated vineyards in Finca Los Rincones ( La Portera, county: Requena). Altitude: 720 meters. Soil: light with calcareous predominance. Yield: 1 Kg / vine. Date of harvest: the last week in October. The date of the harvest is fixed for all the grapes according to the tasting of the grape.

### 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 9 months with two of " bâtonnage".

### TASTING NOTES

- **Colour:** Medium high intensity with ruby colour
- **Nose:** we find ripe berries with balsamic aromas and Mediterranean notes like lavender. A mineral background as well.
- **Mouth:** We can taste red and black berries as well as fig notes. Hints of oak on a fresh mineral background. A rounded up wine with soft tannins.

### ANALYSIS

- Alcoholic Degree: 14,1 % Vol

### AWARDS

- Gold medal in Sélections Mondiales du Vin Canada 2022
- 95 points Guia SEVI 2022

