

**PRODUCER**

Bodegas ATECA

REGION

CALATAYUD

COUNTRY

SPAIN

TYPE OF WINE

Aged red.

VARIETY

Garnacha / Grenache.

AGING

18 months in French oak barrels.

Bodegas Ateca has its headquarters in the village of Ateca, in the province of Zaragoza, fourteen Km away from Calatayud. Old vines of Garnacha are planted on the hillsides at about 3,000 ft above sea level. There is a range of soil types throughout the region, however most vineyards could be described as having gravely clay loams. The clay is at depth and allows for the vines to obtain moisture and be dry grown even though there is very little rainfall in the region. After fermentation process the wine stayed for 18 months in barrels

It is dark cherry and attractive nose, where the ripe fruit and spicy aromas (pepper and nutmeg) can be noticed in sequence as well as the mineral remembrances of the slate soils of the vineyard. In mouth it is savoring, fruity and elegant. Very good to drink now and still it shows its big potential to improve with time.

FOOD PAIRINGS

Rice, pasta, (noodles, spaghetti, macaroni), vegetables, mushroom, stewed meat, sausage, pork, roast meat, red and/or white meat with sauces, grilled meat, cheeses, etc.

SERVICE TEMPERATURE

14 - 16 °C

Alcoholic degree: 15.5% Vol.

Contains sulphites.

Consumption of this product during childhood, pregnancy and in case of any sulphite allergy may cause serious damage to health.