

**PRODUCER**

Bodegas ATECA

**REGION**

CALATAYUD

**COUNTRY**

SPAIN

**TYPE OF WINE**

Aged red.

**VARIETY**

Garnacha / Grenache.

**AGING**

10 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 10 months in barrels.

Rich morello cherry and plum flavors are accented by mint, orange peel and saffron notes in this expressive red, which has soft tannins, juicy acidity and smoky finish.

**FOOD PAIRINGS**

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

**SERVICE TEMPERATURE**

14 - 16 °C

Alcoholic degree: 15% Vol.

750 ml

Contains sulphites.

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