

## Aro 2021

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### Grapes

Tempranillo and Graciano.

### Soil

Chalky-clay and alluvial soils.

### Vinification

Fermentation always occurs naturally and spontaneously. The grapes will always ferment in small wooden vats with a low capacity, no temperature control and indigenous yeasts. Maceration times can vary but may go on for as long as two or three weeks. Ageing for 18 months in new french oak barrels. After ageing the wine is lightly fined using fresh egg whites.

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### Tasting

A reddish, very wine colour with purple hues. Medium-high depth of colour.

Very intense aroma on the nose, with predominantly wild berries (blackberries), with a fairly marked hint of violets. Underlying nuances of aromas produced by the French oak casks (cloves, vanilla, dried fruits) which display the high quality of the wood.

It is medium-bodied, with a palate in which you can find good acidity, the presence of smooth tannins and a sweetish sensation. The wild berries and violets reappear with the very well integrated oak. It has a very long, elegant finish and shows great potential for laying down due to its acidity and tannin.



Contains sulphites. Contains ovalbumin.