



**TOP
SELECTION**
WINES & SPIRITS

ALDONIA

“100”

2016



Grape Varietals

100% Grenache

ABV

14.5%

Soil Type

Calcareous clay and ferrous clay

Average Age of Vines

100 years old

Vinification

Hand picked and hand selected. Fermented in 225L open oak barrels and 1000L stainless steel tanks. Partial malolactic fermentation and 9 months ageing in 3 year old French and American oak. Lightly filtered and clarified.

History

Bodegas Aldonia is a family-run winery located on the Camino de Santiago in Navarrete. At an altitude of 800 metres, the estate takes its name from the derivation of "La Dona", one of the family's noblest vineyards, and "La Dama," another superior land plot. Initially influenced by Bordeaux winemaking techniques in the early 20th century, today the estate is run by the 4th generation of winemakers, Ivàn and Mario Santos. Since 2006, the brothers have embarked on creating their own style of wine, based on ancestral tradition, and focusing vineyard work done by hand and the utmost respect for the grape. As such, they do not follow the conventional categories, instead choosing to maintain the essence and elegance of the Rioja terroir.

Tasting Notes

Bright cherry-red colour with violet hues of medium-low depth. Deep and delicate nose, with aromas of wild flowers (lavender, violets), mountain herbs (thyme, gorse) and fresh red fruit (strawberries). Smooth and round on the palate, but with a notable and vibrant acidity that makes the mouth water. Long, silky and refreshing end note. Suggested food pairings: grilled meats, roast suckling pig, smoked cold cuts, cured cheese, potato stews.