



### **Grape Varietals**

40% Tempranillo, 60%  
Grenache

### **ABV**

14.5%

### **Vinification**

Harvested by hand. Alcoholic and malolactic fermentation in stainless steel tanks. Aged in 225L and 500L French and American oak barrels for 4 months prior to bottling.

### **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 20<sup>th</sup> century, today the estate is run by the 4<sup>th</sup> 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**

Cherry red colour. Very fruity on the nose with aromas of crystallised strawberries and cranberries and light hints of violets. The palate is fresh, juicy and structured with notes of liquorice, blood orange and peach with a light backdrop of chocolate and vanilla. Suggested food pairings: pasta, rice, vegetables, mild cheeses or ham, among others.