

## Bodegas Aldonia '100'

### COUNTRY

Spain

### REGION

Rioja

### GRAPE

60% Garnacha, 40% Tempranillo

### VINTAGE

2017

### ABOUT THE DOMAINE

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.

### WINEMAKING

At the winery the grapes were selected on the conveyor and then destemmed; they were lightly pressed. The must was fermented in 15,000- and 5,000-litre stainless steel tanks at a controlled temperature of 22 °C. The malolactic fermentation was completed in the tanks. The wine was then transferred to 225- and 500-litre French- and American-oak barrels, where it was left to mature for 4 months. Finally, it was clarified and filtered before bottling.

### TASTING NOTES

Cherry red in the glass with a violet rim, clean and bright. Very fruity. On the nose, aromas of red fruit such as strawberries and blueberries. Light floral hints of violets and underbrush. In the mouth it is a fresh wine, juicy, enveloping, silky and light. Balanced and easy to drink.



### TECHNICAL NOTES

**Alcohol by volume**  
14.5%

**Vegan**