

## Bodegas Aldonia 'Aldonia'

**COUNTRY** 

**REGION** 

**GRAPE** 

**VINTAGE** 

Spain

Rioja

90% Garnacha and 10% Tempranillo

2021

### **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.

# Rioja terroir.

### WINEMAKING

The wine has been aged in oak for 15 months. The grapes are sourced from vineyards which sit at up to 600 meters above sea level which gives the wine amazing freshness.

# ALDONIA RIOJA BINDINANCION DO ORDERS CALIFICADO

### **TECHNICAL NOTES**

Alcohol by volume 14.5%

Vegan

### **TASTING NOTES**

Intense and complex on the nose and palate with berry fruit, plums even cassis mixed with mocha, caramel, vanilla and balsamic. A long, fresh and mineral finish.