

Aris 2024

D.O. Calatayud
Pagos Altos de Acered

Garnacha sobre Lías
Vino de pueblo "A village wine"

GRAPE VARIETY: 100% Old vine Garnacha. Age of wines: Most of the vines are over 50 years and some of them are up to more than 100 years old.

DENOMINACIÓN DE ORIGEN: D.O Calatayud

VINEYARD: Aris is made of 100% Old Garnacha coming from different selected plots, located in the municipality of Villarroya de la Sierra, at the foot of the amazing "Sistema Iberico" range of mountains. High quality grapes, with an intense fruit expression, as a result of the patient work of the dedicated grape growers.

CLIMATE: Continental climate.

SOIL: Old bush vines planted in different types of soils, mainly limestone, red slate and clay.

CULTIVATION: Cultivated in strict compliance with environmental protection practice. Tillage kept to a minimum. No use of chemical products. Native plants and wildlife protected.

WINEMAKING: Harvested by hand when the grapes are at the optimum fresh fruit maturation point. After a careful selection, the grapes are destalked and crushed. 7 days pre-fermentative maturation. Fermentation with indigenous yeasts at 24°C, for three weeks in concret vats. After malolactic fermentation, the wine spends 5 months on its own lees. Batonnage is carried out periodically.

AGEING: 150 days of ageing "on its lees" in concret vats.

WINE ANALYSIS: Alcohol volume 14.5%

SERVING TEMPERATURE: 12 to 14°C

TASTING NOTES: Intense and bright cherry red color with purple highlights. High varietal expression with red fruit aromas. Fresh, intense and elegant. Well balanced medium acidity. A very surprising wine!

"A wine elaborated by Manuel Castro". Castro Laborda family.

LAJAS



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www.holawines.com

exports@holawines.com

T + 34 976 213308

M + 34 648046420