

BODEGAS ARAGONESAS MOSEN CLETO

CRIANZA

2018/\$12.99



DESCRIPTION

Founded in 1984, Bodegas Aragonesas has grown to become the largest wine estate in Campo de Borja DO. The winery is in the small town of Fuendejalon amongst the foothills of the Sierra Moncayo Mountains in the northern province of Zaragoza, Spain. Garnacha is the signature variety of Bodegas Aragonesas. It is indigenous to Campo de Borja and has been cultivated there for almost 900 years. Garnacha vineyards are noted in the agricultural records kept by Cistercian Monks of the nearby Veruela Monastery, dating back to 1145. The extremely dry, hot climate and stark contrast between day and nighttime temperatures are ideal for making fruity, aromatic wines from this late ripening variety. Many of the winery's vineyards were planted over a century ago and produce very low yields of rich, concentrated fruit with distinctive aromas and flavors. All the old Garnacha vines are farmed sustainably using organic methods. Although they are not officially certified, all the 100% Garnacha wines produced by Bodegas Aragonesas are made with organic grapes. At all levels, the wines are approachable, balanced, smooth, and fruity. At the same time, they are crafted with a sense of place and respect for the qualities that make Garnacha unique. In recent years, international varieties have been planted to add complexity to the estate's blends. At all levels, Bodegas Aragonesas' wines are approachable, balanced, smooth –and fruity. At the same time, the wines are always crafted with a sense of place and respect for the qualities that make Garnacha unique.

What makes Garnacha special? Kind of like hatch chile peppers, Garnacha tastes best when it's grown in certain soils and climates, using proper methods. Areas of origin for Garnacha are protected, mainly Calatayud, Campo de Borja, Carinena, Somontano and Terra Alta in Spain, and Roussillon in France.

Bodegas Aragonesas Mosen Cleto Crianza 2018

Soft, easy, light red - quaffable, and quite the decorative bottle coated in sand from the vineyards. This is a blend of 75% Garnacha and 25% Tempranillo grapes. The vines are older than 30 years for Garnacha and 20 years for Tempranillo. They were grown in calcareous soil with moderate rockiness and organic matter content with good drainage and nutrient levels on hills and plateaus between the Sierra Moncayo Mountains and the Ebro River Valley. It has been aged in American oak barrels for 9 months and minimum 10 months in bottle.

Tasting Notes

NOSE:

Red ruby color with maroon tones, clean, and brilliant. Medium intensity, complex aromas of roasted and dry fruits intermingle with the jammy fruits.

PALATE:

Flavors of blackberry, black cherry, anisette, and smoked meat. It offers lightweight tannins and a finish that is equal parts smoky and spicy.

PAIRING:

Light Garnacha wines should be paired with poultry or pork, salmon, trout, or barbecue. A fuller-bodied Garnacha is the perfect pairing for a juicy grilled steak. And don't forget, Spanish Garnacha pairs beautifully with Spanish cheeses such as Manchego and Petit Basque! If it's a garnacha blend, much of the same food pairings are recommended although they can better support spicy food and wild game.

WINERY WEBSITE: <https://bodegasaragonesas.com/en/tienda/mosen-cleto-crianza/>

D.O. Campo De Borja, Spain

