

BODEGAS ARAGONESAS DUQUE DE SEVILLA BLANCO 2019/\$9.99



DESCRIPTION

Bodegas Aragonesas is part of the Campo de Borja appellation, its vineyards located in the foothills of the Iberian Mountain Range, in the northern part of the province of Zaragoza. All this area, which includes the Iberian Mountain Range foothills and the high valley of the Ebro river is a privileged area for growing vineyards, both for the quality of the soil and its climate.

The Bodegas Aragonesas vineyards occupy an area of 3,500 hectares, with a height of between 450 and 500 metres. This area, cultivated by wine growers from the towns of Magalón and Fuendejalón, produces 12 million kilograms of grapes, with a predominance of the Garnacha variety. This is the best asset of Bodegas Aragonesas: this combination of plots makes up for something absolutely unique in terms of the age and quantity of vines put together under the same project. The fermentations and aging are carried out in a large wine cellar with capacity for 1.5 million litres a year, 65% of the entire Campo de Borja production.

Campo de Borja DO sits in the northwest province of Zaragoza (Aragon, Spain) south of Rioja and north of Cariñena. Since this area acquired DO status in the 1980s, it has gradually shown its own unique identity. Campo de Borja's winegrowing history and heritage is rich in relation to Garnacha; the oldest vineyards in the DO date back to 1890. Furthermore, of the almost 4,000 hectares of this variety, more than 2,000 are between 30 and 50 years old. Most production continues to be reds, and the number of crianzas and reservas is growing. Though less common, they produce white wines as well. Today, both red and rosé wines have won the respect of experts, and the intensely fruity, young red wines enjoy significant

commercial success. The principal white grape varieties are Macabeo, Moscatel, Chardonnay, Garnacha Blanca, Sauvignon Blanc and Verdejo. The principal red grape varieties include Garnacha Tinta, Tempranillo, Syrah, Mazuela, Cabernet Sauvignon and Merlot.

Tasting Notes

Nose:

Crisp aromas of citrus, mango, and herbs.

Palate:

On the palate it is bone-dry with notes of honeydew, lime peel, tarragon and hazelnut mingled with green apple and tropical fruit.

Pairing:

This blend pairs well with southeast Asian (coconut curries, Viet. vermicelli noodle bowls). Aged Viura pairs nicely with roast meats and resinous herbs.

Winery Website:

Fun Fact

The most important white grape of Rioja where wines evolve over 10 or more years. In Catalonia, Viura is called Macabeo and is the primary blending grape in Cava sparkling wines.

Campo de Borja D.O., Aragon, Spain

Major Wine Regions of Spain and (inset) Aragon

