

# La Viña de Amalio

*Aged Red, Tempranillo*

Data Sheet

It is a tribute to the founder of the winery: Amalio Aragón. It reflects the essence of single plot wines. It is the expression of a vineyard with its particular characteristics. It has the greatness of imperfection. Each vintage has the same spirit but is different.

Garnet cherry colour and covered. It is a long-lasting wine where the enormous fruit impression that is received as soon as it is close to the nose stands out. Aromas of wild red and black fruit, cherry blossoms, sweet spices such as nutmeg, wet earth, light toasted notes... It is intense, seductive and complex with great finesse.

On the palate it is sweet and balanced, with elegant tannins.

**Aging time:** From 14 to 18 months in French oak barrels, depending on the vintage.

**Age of the vines:** Planted in 1964.

**Yield:** 2.500 Kg/ha.

**Average altitude:** 875 meters.

**Pairing:** Large game dishes, hair and feathers, noble birds, Castilian roasts, stews...

