
Aliaga



ALIAGA COLECCIÓN PRIVADA

Alcohol content: 13.50% VOL

Grape variety: 80 % Tempranillo and 20% Cabernet Sauvignon from our Vineyard Viña Aliaga located at Ombatillo from Corella in the heart of the Ribera Baja of Navarra.

Vinification: The wine is fermented for 6 days in stainless steel tanks at 27° C followed by maceration on the grape skin for additional 20 days, during which pumping over and punching down are carried out twice a day.

Ageing: 12 month ageing in new casks of American and French Allier oak.

Tasting notes: The wine shows intense cherry colour with brick-red notes. On the nose is intense, rich and full of ripe fruit with toasty aromas from its ageing in casks. On the palate is dense, smooth, rounded with good body, very intense and complex aromas with long lasting finish. Very special wine.

Food pairing: It is an ideal wine to accompany red meat, roasts, oily fish, Italian and Mediterranean food, cheese.

Serving suggestion: Between 16-18 ° C

International awards:

- Bronze medal at Challenge International du vin de France 2018
- Bronze medal at Challenge International du vin de France 2016
- Silver medal at Challenge International du vin de France 2005
- Bronze medal at Challenge International du vin de France 2002

Aliaga Gureaga