



BODEGAS
Y VIÑEDOS
DEL JALÓN

Viña Alarba

Viña Alarba Pago San Miguel.

Grape Varieties: 85% Old Vine Garnacha and 15% Syrah from our own vineyards. Production is limited to 2,500 Kg per Hectare

Areas of Production: Originating from our own vineyards within the "Calatayud" *Denominación de Origen*, at altitudes between 700 and 1000 metres, from the communes of Acered y Castejón de Alarba. The bush-vine Garnacha is an average 60 years old, planted on mountainside vineyards of slate and quartzite, giving the wine its mineral notes.

Winemaking: The first selection of grapes takes place in the vineyard. They are handpicked at the optimum moment for each parcel of vines. The Syrah was picked during the first week of October and the Garnacha during the following week. The two varieties were vinified separately. They were each fermented between 25° and 28°C and left on their lees for twenty days. After blending, the wine was transferred into new French oak barrels for six months maturation.

Tasting Notes: Colour deep cherry-red with hints of violet. Aromas of mature, ripe dark fruits, blackcurrent, plums and medlar. The nose is lifted by sweet spices, liquorice, clove, balsam and minerals. Also coffee and cocoa from our Garnacha. The palate has structure, with sweet tannins and a rich meaty texture. Long and nice aftertaste.

Presentation: Bordeaux Bottle. Antigua Ultra-Violet resistant bottle of 0,75 L. Packed in cases of 6 or 12 bottles.

Gastronomy: Perfect for a wide range of food matches including cured ham, stews, game and meat dishes.

Service: Serve at a temperature between 16 ° and 18 °C.

Awards:

Viña Alarba Pago San Miguel 2001, Wine Advocate 89 points
Viña Alarba Pago San Miguel 2002, Wine Advocate 90 points
Viña Alarba Pago San Miguel 2004, Wine Advocate 87 points
Viña Alarba Pago San Miguel 2005, Inter. Wine Cellar 88 points
Viña Alarba Pago San Miguel 2005, Bronze Medal: Best Spn.
Wines in Russia 2009
Viña Alarba Pago San Miguel 2007, Bronze Medal: Int. Wine Guide 2010
Viña Alarba Pago San Miguel 2007, Wine Advocate 88 points

Analytical Data:

Alcohol – 14.5% ABV
Free Sulphur – 35 mg per litre
Volatile Acidity – 0.45 grams per litre
Total Sulphur – 82 mg per litre
Total Acidity – 7.40 grams per litre (Tartaric)



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