



BODEGAS
Y VIÑEDOS
DEL JALÓN

Viña Alarba

Viña Alarba – Reserva.

Vintage: 2003. A cold winter with little rain. The growing season was hot and dry, with few difficulties in the vineyards.

Grape Varieties: 60% Tempranillo, 30% Garnacha and 10% Cabernet Sauvignon from our own vineyards. Average yields were 5,000 kilos per hectare for the Tempranillo and Cabernet Sauvignon, and 3,000 kilos per hectare for the Garnacha.

Areas of Production: Originating from our own vineyards within the “Calatayud” *Denominación de Origen*, at an average altitude of 850 metres, the grapes are grown in the communes of Acered, Abanto, Morata de Jiloca, Paracuellos de Jiloca, Montón, Velilla de Jiloca, Munébrega, Mara y Belmonte de Gracián.

Winemaking: The first selection of grapes takes place in the vineyard. They are handpicked at the optimum moment for each parcel of vines. In 2003, the Tempranillo and Cabernet Sauvignon were picked during the last week of September, and the Garnacha during the first two weeks of October. The three varieties were vinified separately.

After crushing, the grapes were transferred into stainless steel tanks, where they underwent a fermentation of 14 days, at a temperature of 28°C. After completing the malolactic fermentation, the new wine spent 12 months in American oak barrels and a further 24 months in bottle, prior to being released.

Tasting Notes: The colour is tile-red, with brick-red shades. The nose combines dark, ripe fruit, liquorice, dried fruits, coffee, spices and vanilla. The palate is structured, tannic and meaty, with forest fruit, spices and tobacco to the fore, with toasted notes from the oak

Presentation: Bordeaux Bottle. Elite UV resistant bottle of 0,75 L. Packed in 6 or 12 bottle cases.

Gastronomy: Perfect for a wide range of food matches including red meats and game.

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

Analytical Data:

Alcohol – 14.4 ABV

Free Sulphur – 3 mg per litre

Volatile Acidity – 0.48 grams per litre

Total Sulphur – 74 mg per litre

Total Acidity – 6.8 grams per litre (Tartaric)



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