

## Viña Alarba VOLCÁN.

**Grape Varieties:** 100% Tempranillo from our own oldest vineyards.

**Areas of Production:** From the Calatayud Denominación de Origen, at altitudes between 700 & 1,100 metres. The mountainside vineyards have their roots strong fixed to the soil, thanks to the slate and volcanic rocks. Production is under 4000 Kg per Hectare and conditions for ripening are exceptional.

**Winemaking:** The first selection of grapes took place in the vineyard. The grapes were hand-picked, in 10 Kg. boxes, undergoing then a second selection in table. Complete clusters are used in the vatting, according to the traditional winemaking of carbonic maceration, with controlled temperature of 24° C.

**Tasting Notes:** The colour is cherry red with violet tones. Brilliant appearance and appropriated leg. Very intense on the nose with strawberry, blackberry and raspberry. It is a complex wine that stands out cocoa and lactic aromas after moving the glass. On the palate, it is vivid and full-bodied, living spices and well balanced tannins and a long and nice aftertaste.

**Presentation:** Burgundy bottle. Packed in 6 or 12 bottle cases.

**Gastronomy:** Perfect for foie, cheese, mushrooms, red meat, fish and elaborated dishes.

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

### Awards:

2009: Gold Medal – Berliner Wein Trophy 2010

2009: Silver Medal – Vinhoreca Madrid 2010

2009: Silver Medal – Guía Catavinum 2011

2010: Bronze Medal – Women's favourite wines, Madrid 2011

2012: Gold Medal Berliner Wein Trophy 2013



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