



CORONA ARAGON

CRIANZA 2015



HISTORY

Grandes Vinos has the distinction of working with vineyards in each of the 14 growing areas of D.O.P. Cariñena. The result is a depth of product offering that is a perfect complement to the spirit of creativity and innovation that has defined the company since it was founded in 1997.

Vineyards – Grandes Vinos encompasses five distinct winery partners that work in collaboration under one technical team to source and vinify fruit from 10,000 acres of vineyard. The altitude of plantings spans 1,000 to 2,800 feet, with over 1,800 feet in vertical variation to choose from. About one third of the company's total production is dedicated to Garnacha, although the company is also well known for the local Cariñena variety and many others. The range of vineyard plantings allows the winemaking team to isolate a tremendous specificity of styles and to parcel-select wines from entry level to premium.

REGION

Cariñena D.O.P., Spain

VARIETAL

Tempranillo, Cabernet Sauvignon, Garnacha, Cariñena

VINEYARDS

Sierra de Algairén.

WINEMAKER

Marcelo Morales

WINEMAKING

8 months in Oak barrels (50% American, 50% French)

VINTAGE

The harvest began again on the first days of September with the whites, to maintain the concept of fresh wines from previous years. The periods that we had of rain, drought, high temperatures and then in cool fresh harvests, led to the earlier or later areas of other years. We had a March that exceeded the historical values of rainfall, such as June and July of heat above the historical average, which has led the plants to have unusual development and evolution behaviors. We had a year with a normal volume harvest. We have continued with the vintage of red wines on normal dates but different areas. Reds of good concentration and intensity.

TASTING NOTES

Ruby colored. The nose is quite intense with aromas of spices like cardamom and paprika. Red fruits like cherries, and raspberries. Oaky aromas of coconut and vanilla. On the palate it is dry with crisp acidity, soft tannins and is well-balanced.

TECHNICAL INFORMATION

pH:3.5

Total Acidity: 5.4

Residual Sugar: 0.7g/l

Alcohol: 13.5%

Production: 12,500 cases