# ESPANIA

*Grandes Varietales De España*

## Organic Red 2024

*Bodegas ESPANIA (making wines under the new "Varietales de España" classification) is a project that allows us to offer very good wines to wine lovers with an excellent value for money, given that Spain is the country with the largest vineyard area in the world. The wines have been developed in Central Spain with complete traceability from the vineyard and subject to full compliance with the highest quality systems such as IFS (International Food Standard). We present these varietals with specific blends following the requirements of the market. Among the white varieties, in addition to Macabeo and Verdejo, we produce Moscatel (of small grain) and Sauvignon Blanc which is perfectly adapted to this terroir. As for red grapes, in addition to Tempranillo, Bobal and Garnacha - the main ones used - we also have others such as Tinto Velasco (similar to coarse-grained Merlot) and Syrah, of French origin but very well adapted to this part of Spain.*

### The harvest

The warm nature of the autumn-winter generated a deficit of cold hours. The January-April period was very hot and extremely dry and advanced the phenological phases of all crops. Sprouting took place during the month of April with the soils completely dry. The maturation occurred very quickly in international varieties and more slowly in the native ones. In summary, we have a vintage of low production, with wines with a high alcohol content, moderate acidity and high phenolic content.

### Vinification

Fermented between 24 and 26ºC for 5 days, separating the must from the solids by gravity and finishing the fermentation in a stainless steel deposits.

### Tasting notes

Colour: Intense cherry red color with purple hints
Nose: Medium high intensity with subtle aromas of red fruits, such us strawberry, mature cherry or redberry
Palate: Very good balance, with a good acidity and a long and persistent finish, and a pleasant aftertaste
Food pairing: White meats (chicken or turkey), pasta and rice dishes

ARAEX Grands
Spanish Fine Wines

### Technical data

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| Varietals | 100% Tempranillo. |
| Vine Age | 15 Years Average |
| Vineyards | Tempranillo Organic Vineyards |
| Fermentation Temperature | 25ºC |
| Fermentation & Maceration Period | 5 DAYS |
| Alcohol content (vol) | 12% vol |
| Acidity total (gr/l) | 3,63 gr/l |
| pH | 4,89 |
| Residual sugar (gr/l) | 2,5 gr/l |
| Suggested serving temperature | 12-14ºc |