



## El Árbol

de Aranleón 2019

New presentation for the classic wine from the winery: the majesty of the pine in our vineyards surrounded by very old vineyards as the reflection of the elegance and seriousness of our most complex wine.

This highly nuanced wine matches well the red meats. The sweet final sensation along with the toasted notes allow even to pair it with chocolate desserts.

### AWARDS

-96 points in Guía SEVI 2020

**REGION:** D.O.P Valencia( Spain)

### FORMATS AVAILABLE

Available in 75 cl.,150 cl.

### GRAPES FROM OUR OWN ORGANIC VINEYARDS

10% Cabernet Sauvignon in non irrigated trellised vineyards from Finca Casa la Viña .Date of harvest: 4<sup>th</sup> week in September.

30% Monastrell in non irrigated trellised vineyards from Finca Casa la Viña .Date of harvest: 3rd week in September

30% Tempranillo n in non irrigated trellised vineyards from Finca Casa la Viña.

30 % Bobal in non irrigated bush vineyards from Finca Casa la Viña.

Finca Casa de la Viña is located in the county of Requena ( Valencia) at an altitude of 731 meters and with a mix soil of Clay and humus. The average yield is 2,5 Kg / vine.

The date of the harvest is determined upon tasting of the grapes.



ES-ECO-020-CV  
Agricultura UE



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### VINIFICATION

The different grape varieties are vinified separately. The grapes are hand picked, crushed and de stemmed prior to fermentation in our concrete vats, with control of temperature and fermentative maceration for two weeks.

### AGEING

The malolactic fermentation takes place in Hungaria and French oak barrels. The wines are aged afterwards in the same barrels for 6 months with two of "bâtonnage".

### TASTING NOTE:

- **Colour:** Deep dark red colour
- **Nose:** wide complexity of aromas going from ripe black fruits to aromatic plants, lactic notes as well as mineral hints..
- **Mouth:** Fine and complex. Subtle tannins confer elegance and depth respecting the peculiarities of the "terroir"

Suggested drinking temperature: 10°-12°C

### ANALYSIS

- Alcoholic Degree: 14,3 % Vol
- Sugar 2,5 gr/ liter
- Free SO<sub>2</sub>: 24 mg / L
- pH: 3,6
- Volatile Acidity: 0,65 g/lit
- Total Acidity: 5,1 g/



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