



## Blés

### Crianza 2014

Our best selling wine in foreign markets, BLÉS CRIANZA 2014 matches perfectly well chicken and vegetable barbecues, sautéed with soja sauce, spicy plates and various types of rice.

BLÉS is the name given to an indigenous plant - Chrysanthemum Blés - whose growth is encouraged between the rows of our vines.

Our 120 Ha of organic vineyard in Valencia (Spain) are respectful with the environment

and maintain the balance and richness of the ecosystem. The best grapes grow in our fields alongside with small animals like the butterfly.

#### AWARDS

-90 points in Guia Peñin 2015

-Bronze medal in the Challenge Mondial du Vin 2013

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

#### GRAPES FROM OUR OWN ORGANIC VINEYARDS

60% monastrell in non irrigated trellised vineyards from Finca Montesanco (county: Fontanars dels Alforins). Altitude: 650 meters.

Soil mix: limestone and clay. Yield: 1,5 Kg/vine. Date of harvest: 3rd week in October.

30% tempranillo in non irrigated trellised vineyards from Finca El Churro (La Portera, county: Requena). Altitude: 689 meters. Soil mix. Clay and calcareous. Average yield: 4,5 Kg / vine. Date of harvest: 2nd week in September.

10% cabernet sauvignon in irrigated trellised vineyards from Finca Los Rincones (La Portera. County: Requena). Altitude: 720 metres. Soil mix: Calcareous. Yield: 4 Kg/vine. Date of harvest: 2nd week in September

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 Hungarian oak barrels. The wines are aged afterwards in the same barrels for 6 months .

#### TASTING NOTE:

**Colour:** Intense Grenache

**Nose:** balsamic aromas and spices on a background of ripe fruits.

**Mouth:** rounded tannins and fresh final with a predominance of citric notes.

#### ANALYSIS

-Alcoholic Degree: 13,65 % Vol

-Sugar < 2gr/ liter

-Free SO<sub>2</sub>: 22 mg / L

-pH:3,59

-Volatile Acidity: 0,7 g/l

-Total Acidity: 5,2 g/



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