



Blés

Reserva 2012

When making this wine we thought it could perfectly well match both big and small game, fishes liked codfish and grilled meat.

BLÉS is the name given to an indigenous plant - Chrysanthemus 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 redbreast which nests in spring in our vineyards looking for the southern sun.

AWARDS: 90 points in Guia Peñin 2014

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.

20% 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: 2 nd week in September.

20% cabernet sauvignon in irrigated trellised vineyards from Finca Los Rincones (La Portera, county: Requena). Altitude: 720 meters. Soil mix: calcareous. Average yield: 4kg / vine. Date of harvest: 2 nd 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:

Malolactic fermentation in Hungarian oak barrels and further ageing during 12 months in the same barrels

TASTING

Colour: Deep red colour with burgundy reflections

Nose: clean aromas of the ageing and light notes of red fruits on vanilla background

Mouth: Well structured wine, elegant and persistent in the mouth*

ANALYSIS

-Alcoholic Degree: 13, 8% Vol

-Sugar < 2gr/ liter

-Free SO₂: 28 mg / L

-pH:3,6

-Volatile Acidity: 0,59 g/lit

-Total Acidity: 4,86 g/

Suggested drinking temperature: 16 ° C



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