

Aranleón
Organic Wine



ÍBER

Tinto

Aranleón is located in the outskirts of the city Ibera KELIN settled in VII century B.C. where they have found clay pots containing wine of their own making. ARANLEÓN IBER is our tribute to the millenary tradition of growing vines in our region, rescued in its most traditional aspect in our winery where we still ferment the wines in concrete vats.

FORMATS AVAILABLE

Available in 75 cl.

REGION: D.O.P Utiel-Requena (Spain)

GRAPES FROM OUR OWN ORGANIC VINEYARDS

60 % Bobal from trellised non irrigated vineyards in Finca Casa de la Viña (county Requena). Altitude 731 meters. Soil mix: Clay, humus. Yield: 2,5 Kg / vine. Date of harvest: 2nd week in October.

40 % Tempranillo from trellised non irrigated vineyards in Finca El Churro (La Portera, county: Requena). Altitude: 689 meters. Soil mix: calcareous and clay. Average yield: 4,5 Kg/ vine. Date of harvest: 2nd week in September

The date of the harvest is fixed for all the grapes according to the tasting of the grapes


utiel-requena
DENOMINACIÓN DE ORIGEN



Organic wine

Ctra de Caudete 3 Los Marcos, Venta del Moro 46310 (VALENCIA) SPAIN
Phone: + 34 963 631 640 Fax + 34 962 185150

www.aranleon.com · vinos@aranleon.com

Aranleón
Organic Wine



ÍBER

Tinto

VINIFICATION

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

PAIRING

It matches perfectly with rices, meats as well as cheeses and salads.

TASTING NOTES:

E E

Colour: Dark cherry , medium intensity

Nose: notes of red fruits , wild strawberries and aromatic plants

E E

Mouth: Soft in the mouth, medium body, lively and jammy in the after taste

ANALYSIS

Alcoholic Degree: 12,5 % Vol


utiel-requena
DENOMINACIÓN DE ORIGEN



Organic wine

Ctra de Caudete 3 Los Marcos, Venta del Moro 46310 (VALENCIA) SPAIN
Phone: + 34 963 631 640 Fax + 34 962 185150

www.aranleon.com · vinos@aranleon.com