

Aranleón

BLÉS TINTO 2023



REGION

D.O.P Utiel Requena

VITICULTURE

80% **Bobal** in irrigated trellised vineyards from Finca Casa de la Viña (La Portera, county: Requena) Altitude 731 meters. Soil mix: clay and humic. Average yield: 2,5 Kg/vine. Date of harvest: 2nd week in October.

10% **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.

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.

TASTING NOTES

- **Colour:** Dark cherry , medium intensity.
- **Nose:** notes of red fruits , wild strawberries and aromatic plants.
- **Mouth:** Soft in the mouth, medium body, lively and jammy in the after taste.

ANALYSIS

- Alcoholic Degree: 13% Vol

