



Aranleón Sóló

Tinto 2023

This is the first wine we crafted in our winery (vintage 2003) . The snail has become the icon of our winery and our small tribute to the patient walk of the snail and the wine projects.

It matches perfectly with red meats as well as cured cheeses and sausages.

REGION: D.O.P Utiel Requena (Valencia, Spain)

GRAPES FROM OUR OWN ORGANIC VINEYARDS

80 % Bobal from non irrigated bush 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.

20 % Cabernet Sauvignon from trellised irrigated vineyards in Finca Los Rincones (La Portera, county: Requena). Altitude: 720 meters. Soil: light with calcareous predominance. Yield: 1 Kg / vine. Date of harvest: the last week in October. The date of the harvest is fixed for all the grapes according to the tasting of the grape

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 with two of “ bâtonnage”.

TASTING NOTE:

- **Colour:** Medium high intensity with ruby colour
- **Nose:** we find ripe berries with balsamic aromas and Mediterranean notes like lavender. A mineral background as well.
- **Mouth:** We can taste red and black berries as well as fig notes. Hints of oak on a fresh mineral background. A rounded up wine with soft tannins.

ANALYSIS

- Alcoholic Degree: 14,1 % Vol (14 % on back label)
- Sugar <2 gr/ liter
- Free SO₂: 29 mg / L
- pH:3,66
- Volatile Acidity: 0,6 g/lit
- Total Acidity: 4,95 g/lit



ES-ECO-020-CV
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