



## PRODUCER PROFILE

Estate owned by: Bodegas Alto Moncayo  
Winemaker: Jose Luis Chueca  
Total acreage under vine: 227  
Estate founded: 2002  
Region: DO Campo de Borja  
Country: Spain

## Alto Moncayo Aquilon 2016

### WINE DESCRIPTION

The wines of Alto Moncayo are crafted to express the unique terroir of windswept high elevation Campo de Borja DO; and to serve as a benchmark for world class Old Vine Garnacha.

Aquilón is "The jewel in the Crown" a selection of the best barrels from the best lots. The vines are 60-100 years old.

Vineyards in Tabuenca and Borja, planted with indigenous clones of Garnacha starting in the 1920s.

The selected highest quality grapes are placed into small stainless-steel tanks of 7 tons capacity. The must is basket pressed and fermentation is finished in new French and American oak where it completes the malolactic fermentation. Wine is aged in the barrels for 24 months before bottling.

### TASTING NOTES

Appearance: Very deep red, scarlet rim

Aroma: Minerals and vanilla. Hints of raisins and dark Chocolate

Palate: As typical of the vintage, power and intensity with disarming elegance.

### FOOD PAIRING

Goes well with beef, pork, game based stews and rice dishes.

### VINEYARD & PRODUCTION INFO

Vineyard name:	Privately owned vineyards mainly in the Tabuenca and Borja area.
Soil composition:	Iron-rich, Gravel, and Stony
Elevation:	1,200-2,400 feet
Exposure:	Southern
Harvest time:	Late October/Early November
First vintage of this wine:	2002
Average Wine Age:	80

### WINEMAKING & AGING

Varietal composition:	100% Garnacha
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	12-15 days
Fermentation temperature:	77-86 °F
Length of maceration:	7-8 days
Malolactic fermentation:	Yes
Type of aging container:	Barrels
Size of aging container:	225 Liters for the French Oak and 300 Liters for the American
Age of aging container:	New
Type of oak:	French and American
Length of aging before bottling:	24
Prefermentation technique:	Cold maceration

### ANALYTICAL DATA

Alcohol:	16%
pH level:	3.4
Residual sugar:	2.5 g/L
Acidity:	5.7 g/L
Dry extract:	30 g/L