



**TOP
SELECTION**
EST. 2000

Bodegas Aldonia '100'

COUNTRY

Spain

REGION

Rioja

GRAPE

100% Old Vine Garnacha

VINTAGE

2017

ABOUT THE DOMAINE

Bodegas Aldonia is a family-run winery located on the Camino de Santiago in Navarrete. At an altitude of 800 metres, the estate takes its name from the derivation of “La Dona”, one of the family’s noblest vineyards, and “La Dama,” another superior land plot. Initially influenced by Bordeaux winemaking techniques in the early 20th century, today the estate is run by the 4th generation of winemakers, Ivàn and Mario Santos. Since 2006, the brothers have embarked on creating their own style of wine, based on ancestral tradition, and focusing vineyard work done by hand and the utmost respect for the grape. As such, they do not follow the conventional categories, instead choosing to maintain the essence and elegance of the Rioja terroir.

WINEMAKING

Produced from 100 year old vines. At the winery the grapes were selected on the conveyor and then de-stemmed; they were lightly pressed. The must was fermented in 15,000- and 5,000-litre stainless steel tanks at a controlled temperature of 22 °C. The malolactic fermentation was completed in the tanks. The wine was then transferred to 225- and 500-litre French- and American-oak barrels, where it was left to mature for 12 months.

TASTING NOTES

A delicate nose with hints of lavender and violets as well as thyme amongst fresh, ripe strawberries. Smooth on the palate as well as fresh and long.



TECHNICAL NOTES

Alcohol by volume
14.5%

Vegan