



Vega Canada Crianza, old vines, 2015

Bodegas Arloren, S.L., Jumilla, Spain

eCommerce # 709039 | 14.0 % alc./vol. | \$14.10

Cherry red with elegant aromas of ripe forest fruits. Well balanced on the palate with great fruity nuances. Medium bodied with A lingering finish.

Terroir:

Since 1972 for 4 generations Arloren produced extraordinary wines in Cañada del Trigo, DO Jumilla (wine name pays homage to the fertile meadows near the village). Transition zone between the Mediterranean coast and the central plateau Castile-La Mancha. Continental climate (long hot summers & cold winters) is tempered with Mediterranean Sea. 3000 hours of sunshine/y., rare rains. The old vineyards are at 400-800 m. elevation on the lime soils.



Vinification:

Handpicked. Fermentation 15 days at ~25°C. Aged 12 months in French and American oak.

Variety: Monastrell 100% 40 y.o. bush vines.

Residual Sugar: 2.5 g/L

Serving suggestion and food pairing: Serve at 17°C. Perfect accompaniment for blue fish, curry, strong cheeses and charcuterie.