



Vega Canada Joven 2019 Bodegas Arloren, S.L., Jumilla, Spain

eCommerce # 783050 | 13.5 % alc./vol. | \$12.05

Clean cherry red colour. The nose is fresh and fruity. The palate is balanced, with a medium structure. Red fruits appear.

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.

Variety: Monastrell 100%, 20y.o. bush vines.

Residual Sugar: 2.8 g/L

Serving suggestion and food pairing: Serve at 17°C. Perfect accompaniment for mild cheeses, pasta with tomato based sauce, risotto and tapas.