



SLOW PASEO

Red 2016

A slow stroll through our organic vineyards, enjoying the aroma of grapes under the sun...
All the good things in life should be taken this way like a slow Spanish "PASEO"

REGION

D.O. P.Valencia (Spain)

GRAPES FROM OUR OWN ORGANIC VINEYARDS

50% tempranillo in non irrigated trellised vineyards from Finca El Churro (La Portera, county: Requena). Altitude: 689 meters. Soil mix:

Clay and calcareous. Average yield: 4,5 Kg / vine. Date of harvest: 3rd week in September.

50% merlot in irrigated trellised vineyards from Finca Los Rincones (La Portera. County: Requena). Altitude: 720 metres. Soil mix: Calcareous. Yield: 4 Kg/vine. Date of harvest: 4 th week in September

The date of the harvest is determined upon tasting of the grapes.

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.

TASTING

Colour: Dark cherry , medium intensity.

Nose: notes of red fruits , wild strawberries and aromatic plants.

Mouth: Soft in the mouth, medium body, lively , fairly long after taste.

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Organic Wine