DONRAMON AOK AGED





Country: Spain

Appellation: Campo de Borja DO

Varieties: Tempranillo, Garnacha

Vineyards:

These vigorous and robust vineyards, some more than 100 years old, are firmly established on unparalleled land that, combined with the harsh climate, give our grapes their distinctive quality and personality.

Winemaking:

Traditional wine making, fermented at 28° C , followed by a 10 day maceration with skin contact.

Ageing for 3 months in American oak barrels being matured in its own bottle before sale.





Tasting notes:

Colour.- Clean and bright; ruby red with violet tones.

Aroma.- Medium intensity, complex aromas combining matured fruity notes with spices and balsamic hints from its aging.

Palate.- So and well structured attack, harmonic with tannins from the oak; long lasting a ertaste.

Pairing:

Perfect with spicy food, high spiced food like Indian or Vietnamese.

Great with duck, pork and sweet and sour dishes.

So Sexy Wines 🥏