



PRODUCER PROFILE

Estate owned by: Bodegas Alto Moncayo
Winemaker: Jose Luis Chueca
Total acreage under vine: 227
Estate founded: 2002
Region: DO Campo de Borja
Country: Spain

Veraton 2015

WINE DESCRIPTION

The wines of Alto Moncayo are crafted to express the unique terroir of windswept high elevation Campo de Borja DO; and to serve as a benchmark for world class Old Vine Garnacha.

Veratón comes from vines that are 30 to 50 years old.

ABOUT THE VINEYARD

Vineyards in Tabuenca and Borja, planted with indigenous clones of Garnacha starting in the 1920s.

WINE PRODUCTION

The selected perfectly matured bunches are placed into small stainless-steel tanks for a temperature controlled fermentation. The wine is aged for 16 months in French and American oak.

FOOD PAIRING

Goes well with lamb, beef, pork, pasta and stews. Pairs with Cheese and grilled vegetables.

VINEYARD & PRODUCTION INFO

Soil composition:	Calcareous, Iron-rich, Clay, Gravel, and Stony
Exposure:	Southern
Year vineyard planted:	1970s
Harvest time:	Late October/Early November
First vintage of this wine:	2003

WINEMAKING & AGING

Varietal composition:	100% Garnacha
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	12-15 days
Fermentation temperature:	77-86 °F
Length of maceration:	7-8 days
Malolactic fermentation:	Yes
Type of aging container:	Barrels
Size of aging container:	225 Liters for the French Oak; 300 Liters for the American
Age of aging container:	80 % new, 20% second use
Type of oak:	French and American
Length of aging before bottling:	16

ANALYTICAL DATA

Alcohol:	15.5 %
pH level:	3.4
Residual sugar:	2.5 g/L
Acidity:	5.5 g/L
Dry extract:	30.0 g/L