



## 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 2016

### 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