



Abrazo 2005 Tinto Crianza D.O. CARIÑENA

Type of wine:	Tinto
Winery:	COVINCA, S. COOP.
Category:	Crianza
Presentation:	Bottles
Vintage:	2005
Contents:	75 cl.
Name of wine:	Abrazo
Ageing:	6 months in American oak barrels
Grape variety :	50% Garnacha - 50% Tempranillo

History of Brand

ABRAZO is a project of Axial, with the aim of promoting in the USA the enormous potential of the wines from D.O.Cariñena made of the grape variety Garnacha, which has its origin in this region, Aragón, where tradition in vine growing dates back to Roman times.

Vineyard

This wine is made from the grape varieties Garnacha (50%) – which has its origin in Cariñena- and Tempranillo (50%), sourced from bush vines planted at an altitude of 600 metres in the “Denominación de Origen Cariñena”; the oldest D.O. in Aragón and the second in Spain, after D.O.Ca Rioja. The average age of these vineyards is 30 years and yield 4 tons per hectare.

Fermentation & Aging

Abrazo Crianza is made from the grape varieties Garnacha and Tempranillo. After pressing, each grape variety is fermented separately in stainless steel tanks at 28° C and 25° C respectively during 30 days. The wine underwent maceration during 21 days with 3 rackings/day and complete malolactic fermentation before aging for six months in 225 litre barrels of American oak. Following clarification and a final filtration process, the wine was bottled having gone through cold stabilisation

Winemaker's Notes

Cherry red colour. The bouquet is intense. There is perfect harmony between the ripe fruit and the buttery vanilla flavour of oak. The wine is full bodied, well structured with soft tannins which give the wine finesse and a long finish

Awards

Gran Menzione, Vinitaly 1995.
Médaille d'Or, Blaye-Bourg 1996 (Bordeaux)