



Abrazo 2008

Tinto Joven

D.O. CARIÑENA

Type of wine:	Tinto
Winery:	COVINCA, S. COOP.
Category:	Joven
Presentation:	Bottles
Vintage:	2008
Contents:	75 cl.
Name of wine:	Abrazo
Grape variety :	100% Garnacha

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

Abrazo is made from the grape variety Garnacha -which has its origin in Cariñena, proceeding from our vineyards at an altitude of 600 m in the Sierras de Algairén and Serrallón, in the Denominación de Origen Cariñena, which is the oldest D.O. in Aragón and is located near Zaragoza. The average age of the vineyards is 20 years and yield 5 tons/hectare.

Fermentation & Aging

The grapes come from bush vines and are harvested manually, destemmed and pressed before fermenting in stainless steel tanks at 26° C during 25 days. Once the maceration (10 days with 3 rackings/day) and the malolactic fermentation have been completed and has undergone final micro filtration, the wine is bottled under strict hygienic conditions.

Winemaker's Notes

Cherry colour. The bouquet is reminiscent of red fruit, raspberry, with hints of truffles. Full bodied. The balancing acid gives the wine a good structure and a long finish.

Awards

- 86 points R. Parker The Wine Advocate" Issue 181, February 2009
- Silver Medal. Top 50 Wines \$10 and Under. 2005 Chicago Value Wine Challenge Results.