



Care 2007

Tinto Joven, D.O CARIÑENA

Grape variety:	50% Tempranillo-50% Syrah
Type of wine:	Tinto
Winery:	BODEGAS AÑADAS, S.A.
Category:	Joven
Presentation:	Bottle
Vintage:	2007
Contents:	75cl

History of Brand

With the production of the best wines ever produced in the D.O. Cariñena, Bodegas Añadas will be the promoter of an important change of image for the whole region. Bodegas Añadas aims to be perceived as the new face, "La Nueva Cara", of the D.O. Cariñena. The image of Bodegas Añadas has to be innovative, new and different. Its brand "CARE" will be the entry to a perception that will connect to the face ("cara") of Cariñena, its faces, its people, its landscapes etc.. Cariñena ("Carallana", or "flat face" in Roman times) has been an important centre of wine production since the Romans).

Vineyard

Care Tinto has been elaborated with Syrah and Tempranillo grapes proceeding from exhaustively controlled own vineyards at 600m of altitude. The soil is mainly sandy with a very open texture, many "bigger" stones. This means that they have a high permeability and retain easily the rainfall (350-400 ml/year). The active lime is around the 10-12% with a very low amount of organic material; 1,5-2,0%. In short, very poor soils but extremely good for the growing of grapes. Density of planting: 4.000 vines/hectare.

Fermentation

Pre-fermentation cold maceration of 4 days at 9°C. Fermentation at a temperature of 28°C.

Winemaker's Notes

Intense black cherry colour with layers of violet tones resulting in a wine with an attractive appearance. Complex nose with fragrant and ripe fruit. On the palate the wines shows powerful fruit, which is perfectly balanced, full and intense. Long finish.

Awards: 90 P. R. Parker The Wine Advocate Issue 175, February 2008.-Decanter 2007: Bronze Medal. Concours Mondial Bruxelles 2007: Silver medal. 87 Points-R. Parker The Wine Advocate, Issue 169, February 2007.- Care Syrah-Tempranillo 2004: Gold Medal & Best of CI