

AMALIA

MACABEO

TECHNICAL DATA

Appellation	DO Campo de Borja
Winemaker	Javier Vela and Fernando Mora
Winery	Bodegas Aragonesas
Vineyards	3,700 hectares of vineyard, of mainly low-yielding vines, situated at over 500 metres in the foot hills of the Moncayo mountain. Here, the harsh conditions of the intensely hot summers and very cold winters, the sharp contrast between night and day temperatures and the poor limestone soils produce fine and elegant wines that are full of local character.
Varietals	100% Macabeo
Winemaking	Temperature-controlled fermentation takes place at 18-20°C. After clarification and stabilization, the wine is filtered before bottling.
Ageing	Young wine.

ANALYSIS

Alcohol	13 % by volume
Total acidity	5.6 g/l (tartaric)
Vol acidity	0.17 g/l (acetic)
PH	3.17
Resid. sugar	< 2 g/l

WINEMAKER'S NOTES

Colour	Pale straw colour with greenish golden hues and a very crystalline aspect.
Nose	Intense aromas of green apples and pineapples with floral hints.
Palate	Dry, fresh, open and light. Well-balanced with a well-integrated acidity.



AMALIA

GARNACHA ROSADO

TECHNICAL DATA

Appellation	DO Campo de Borja.
Winemaker	Javier Vela and Fernando Mora
Winery	Bodegas Aragonesas
Vineyards	3,700 hectares of vineyard, of mainly low-yielding vines, situated at 500 metres and above in the foot hills of the Moncayo mountain. Here, the harsh conditions of the intensely hot summers and very cold winters, the sharp contrast between night and day temperatures and the poor limestone soils are perfectly suited to the Garnacha grape and produce fine and elegant wines that are full of local character.
Varietals	100% Garnacha
Winemaking	The grapes macerate with their skins in order to extract maximum colour and aroma, controlled fermentation then takes place in stainless steel tank at 18°C, followed by 6 hours of cold maceration.
Ageing	Young wine.

ANALYSIS

Alcohol	13 % by volume
Total acidity	5.30 g/l (tartaric)
Vol acidity	0.21 g/l (acetic)
PH	3.24
Resid. sugar	< 2 g/l

WINEMAKER'S NOTES

Colour	Attractive bright strawberry pink colour with some blue hues.
Nose	Intense aromas of strawberry and raspberry against a floral backdrop.
Palate	The wine is smooth, fresh and fruity, and the acidity leaves the palate refreshed.



AMALIA

GARNACHA

TECHNICAL DATA

Appellation	DO Campo de Borja.
Winemaker	Javier Vela and Fernando Mora
Winery	Bodegas Aragonesas
Vineyards	3,700 hectares of vineyard, of mainly low-yielding vines, situated at 500 metres and above in the foot hills of the Moncayo mountain. Here, the harsh conditions of the intensely hot summers and very cold winters, the sharp contrast between night and day temperatures and the poor limestone soils are perfectly suited to the Garnacha grape and produce fine and elegant wines that are full of local character.
Varietals	100% Garnacha
Winemaking	After crushing and de-stemming, the grape macerates for 8 days and fermentation takes place at a controlled temperature of 24°C in stainless steel tanks. The wine is then clarified and stabilized before bottling.
Ageing	Young wine.

ANALYSIS

Alcohol	13.3 % by volume
Total acidity	5.12 g/l (tartaric)
Vol acidity	0.40 g/l (acetic)
PH	3.48
Resid. sugar	<2 g/l

WINEMAKER'S NOTES

Colour	Deep red cherry colour.
Nose	Fresh clean aromas of ripe red fruit with a twist of mint.
Palate	On the palate, the wine is fresh, meaty and well-balanced. Very easy to drink.

