

CHISPAS

MACABEO-CHARDONNAY 2015

TECHNICAL DATA

Appellation	Campo de Borja D.O.
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 produce fine and elegant wines that are full of local character.
Varietals	65% Chardonnay, 35% Macabeo.
Winemaking	After the fresh grapes are pressed the must is settled by flotation, once clean the must is racked to stainless steel tanks and controlled fermentation takes place at 16°C (pre-maceration of six hours). After clarification and stabilization, the wine is filtered before bottling.
Ageing	Young wine.

ANALYSIS

Alcohol	13 % by volume
Total acidity	6.5 g/l (tartaric)
Vol acidity	0.22 g/l (acetic)
PH	3.23
Resid. sugar	< 2 g/l

WINEMAKER'S NOTES

Colour	A brilliant pale straw coloured wine with greenish tinges and a crystalline aspect.
Nose	Fresh and clean hints of lemon, pineapple and nectarine.
Palate	A long crisp citrusy finish with well-integrated acidity.



CHISPAS

GARNACHA ROSADO 2015

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	Cold maceration is carried out for 8 days with the grape skins in order to extract colour and aromas. The must is drawn off and then it is raked by flotation system. Once the must is clean, temperature controlled alcoholic fermentation then takes place in stainless steel tanks at 18°C. After the fermentation, the wine is clarified and stabilized before being filtered for bottling.
Ageing	Young wine.

ANALYSIS

Alcohol	13.5 % by volume
Total acidity	5.6 g/l (tartaric)
Vol acidity	0.23 g/l (acetic)
PH	3.30
Resid. sugar	< 2 g/l

WINEMAKER'S NOTES

Colour	Vivid pink, with a crystalline aspect.
Nose	Fruity aromas typical of the Garnacha grape variety, evoking wild berries, strawberries and raspberries, with subtle floral notes.
Palate	Full-bodied and rounded with a crisp and lingering finish.



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GARNACHA RED 2014

TECHNICAL DATA

Appellation	Campo de Borja D.O.
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 careful selection and crushing and de-stemming, fermentation takes place at controlled temperatures between 28-32°C in stainless steel tanks. After fermentation the wine is decanted, clarified and stabilized and bottled.
Ageing	Young wine.

ANALYSIS

Alcohol	13.95 % by volume
Total acidity	5.45 g/l (tartaric)
Vol acidity	0.43 g/l (acetic)
PH	3.51
Resid. sugar	< 2 g/l

WINEMAKER'S NOTES

Colour	Deep red colored wine with violet hues.
Nose	Intense aroma of ripe fruit, especially blackberries and black cherries.
Palate	On the palate, the wine is delightfully refreshing and fruity, well-balanced and drinks so easily...



CHISPAS

SHIRAZ RED 2014

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 produce fine and elegant wines that are full of local character.
Varietals	100% Shiraz
Winemaking	After crushing and de-stemming, the grape macerates for 6 days and fermentation takes place at controlled temperatures in stainless steel tanks with several rackings per day. After malolactic fermentation the wine is decanted, clarified and stabilized. Finally, the wine is filtered before bottling.
Ageing	Young wine.

ANALYSIS

Alcohol	13.75 % by volume
Total acidity	5.20 g/l (tartaric)
Vol acidity	0.48 g/l (acetic)
PH	3.55
Resid. sugar	< 2 g/l

WINEMAKER'S NOTES

Colour	Extraordinary almost inky colour.
Nose	Hints of black pepper and violets, cherry and lemon vanilla.
Palate	Well-structured, well-rounded and weighty with firm silky tannins and a fresh, long, berry finish.

