

PLÉYADES

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 and 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 | 6.50 g/l (tartaric) |
| Vol acidity | 0.22 g/l (acetic) |
| PH | 3.23 |
| Resid. sugar | < 2 g/l |

WINEMAKER'S NOTES

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|---------------|---|
| 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. |



LongWINES

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PLÉYADES

GARNACHA ROSADO 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 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 | 13.50 % by volume |
| Total acidity | 5.60 g/l (tartaric) |
| Vol acidity | 0.23 g/l (acetic) |
| PH | 3.30 |
| Resid. sugar | < 2 g/l |

WINEMAKER'S NOTES

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|---------------|--|
| 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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PLÉYADES

SHIRAZ 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 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

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|---------------|--|
| 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. |



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PLÉYADES

GARNACHA RED 2014

TECHNICAL DATA

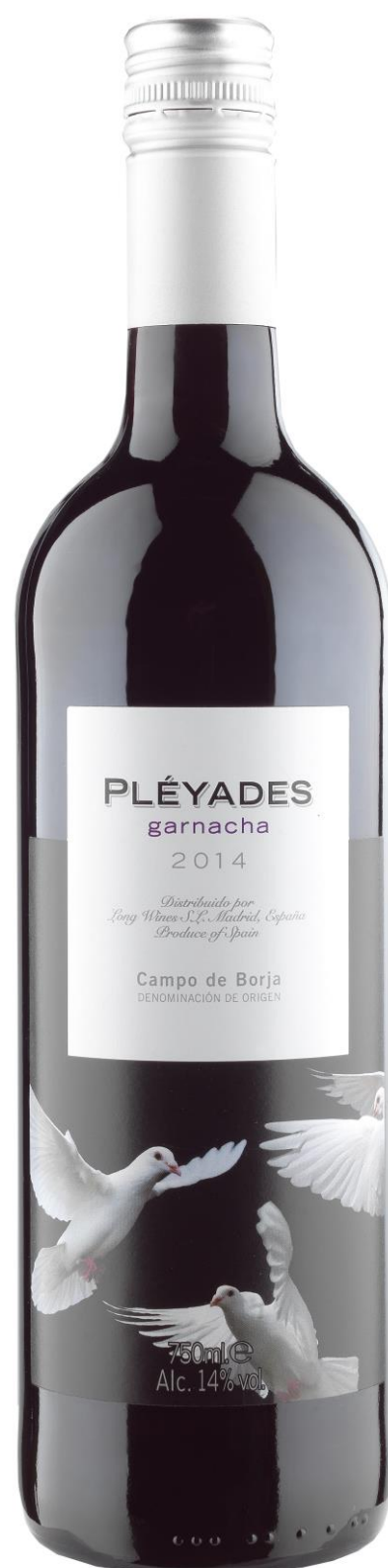
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| Varietals | 100% Garnacha |
| Winemaking | After careful selection and crushing and de-stemming, fermentation takes place at controlled temperatures between 28-32°C in stainless steel tanks. After fermentation the wine is decanted, clarified and 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

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|---------------|--|
| 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... |



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