

AMALIA

MACABEO



Technical data

Appellation	DO Campo de Borja
Winemakers	Fernando Mora and Javier Vela
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% Macabeo
Winery	Founded in 1945 in Ainzón (Zaragoza) it is one of the longest standing small wineries in the area, combining traditional winemaking expertise with the latest technology.
Winemaking	Temperature controlled fermentation takes place at 18-20°C. After clarification and stabilization, the wine is filtered before bottling.

Winemaker's notes

👁 Colour	Pale straw yellow with greenish gold highlights. Crystalline aspect.
👃 Nose	Intense aromas of green apple and pineapple with floral hints.
👄 Palate	Dry, fresh and light-bodied. Well balanced with well integrated acidity.

Analysis

Alcohol	13%
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Awards



Gold Medal – Gilbert & Gaillard 2021

AMALIA

GARNACHA ROSADO



Technical data

Appellation	DO Campo de Borja
Winemakers	Fernando Mora and Javier Vela
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, producing fine and elegant wines that are full of local character.
Varietals	100% Garnacha
Winery	Founded in 1945 in Ainzón (Zaragoza) it is one of the longest standing small wineries in the area, combining traditional winemaking expertise with the latest technology.
Winemaking	The grapes macerate with their skins to extract maximum colour and aroma. Temperature controlled fermentation takes place in a stainless steel tank at 18°C, followed by six hours of cold maceration.

Winemaker's notes

👁 Colour	Attractive bright strawberry pink with some blue tones.
👃 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.

Analysis

Alcohol	13.5%
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AMALIA

GARNACHA



Technical data

Appellation	DO Campo de Borja
Winemakers	Fernando Mora and Javier Vela
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, producing fine and elegant wines that are full of local character.
Varietals	100% Garnacha
Winery	Founded in 1945 in Ainzón (Zaragoza) it is one of the longest standing small wineries in the area, combining traditional winemaking expertise with the latest technology.
Winemaking	After crushing and de-stemming, the grapes macerate for 8 days and fermentation takes place in stainless steel tanks at a controlled temperature of 24°C. The wine is then clarified and stabilized before bottling.

Winemaker's notes

👁	Colour	Deep cherry red 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.

Analysis

Alcohol	13.5%
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Awards



Gold Medal – Gilbert & Gaillard 2021



Gold Medal – AWC Vienna 2018