

Aranleón

Sólo Brut

Cava, Spain



VARIETALS 50% Chardonnay - 50% Macabeo

ALTITUDE 775m above sea level on average

SOIL Mix calcareous and sand

FARMING Organic

AGEING Stainless steel

ALCOHOL 11.5%

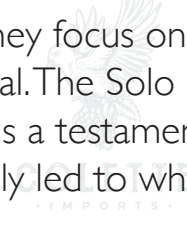
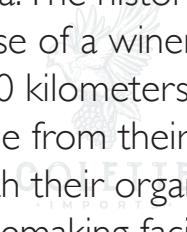
MORE INFORMATION

At Aranleón, they make 100% certified organic wines. Paco and Maria Sancho's goal is to make wines that express the personality of the fruit: intense and smooth which is from of an ecological and sustainable vineyard in the province of Valencia. The history of Aranleón began in the year 2000 with the purchase of a winery built in 1927 in the small village of Los Marcos, 100 kilometers west from the Mediterranean sea in order to make wine from their own organic vineyard. The same sensitivity they had with their organic work in the vineyard was also applied to their winemaking facilities and the construction work to enlarge the winery in 2006. They now own about 300 acres of organic vineyards. They focus on mostly local grape varieties like Macabeo and Bobal. The Solo snail label was created for their first vintage in 2003. It is a testament to their quality of work and patience that ultimately led to what is now Aranleón.

TASTING NOTES

Intense aromas of pear and apples with notes of lime and white flowers. Well integrated acidity, leaving a floral long finish.

aranleon.com



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