



# CARE

VINOS DE ARAGÓN



<b>LABEL</b>	<b>BLANCO SOBRE LIAS</b>
<b>VARIETAL</b>	60% Grenache Blanc   40% Chardonnay
<b>ALCOHOL</b>	13.5% Vol.
<b>VOLUME</b>	75 c
<b>VINEYARDS</b>	1,900 ft., clay, quartzites and a bit of chalk Planted from 2001 - 2010.
<b>VINIFICATION</b>	Fermented max 22° C/70° F. Remains two months on its lees in stainless steel. Batonage with nitrogen.



## WINERY

Bodegas CARE was founded in 2000 as a familiar and modern project focused on grape and wine quality. With 150 hectares and 4,000m and two state-of-the art facilities for wine making, the winery aims to lead an area with a great heritage. CARE is the brand and intends to be the New Face of Garnacha in Aragon.

## LOCATION AND CLIMATE

D.O.P. Cariñena, Northeast of Spain. Altitude from 600 - 800 meters, Continental/Mediterranean climate, scarce rainfall below 250 liters, cold and dry wind called Cierzo. Rocky and poor soil.

## WINEMAKER'S IMPRESSIONS

Bright pale yellow colour with green tones that denote its youth. On the nose, fresh, clean and intense aromas, especially fruity ones (green apple, pineapple and citrus fruits). On the palate the wine is very fruity with a balanced acidity, it is intense, crisp and refreshing.

Sensations remain hidden somewhere in our memory. To revive them, you just have to uncork them. WHEEL OF FLAVORS prepared by the CARE wine lab team.

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