

CAMPO DE BORJA DO TINTO 'CHISPAS'

2024 | Red Wine



Spain, Rioja

Bodegas Aragonesas

Case Size: 6

Medium ruby with violet highlights. The nose presents clean aromas of ripe red berries, strawberry, and cherry, with subtle hints of black fruit and light spice. On the palate, it is dry and medium-bodied, with balanced acidity, moderate alcohol, and soft, rounded tannins. The fruit-forward profile is supported by good freshness and a clean, straightforward finish. Intended for early consumption, it is well-suited for by-the-glass programs and casual dining, pairing effectively with grilled meats, pasta, and tapas-style dishes.

Vinification:

Grapes are harvested at optimal maturity to balance fruit concentration, alcohol, and acidity. After destemming, fermentation takes place in stainless steel tanks at controlled temperatures (24–26°C) to preserve primary aromatics while ensuring stable color extraction. Maceration is managed to achieve moderate structure and supple tannins, maintaining a fresh and approachable profile. Malolactic fermentation is completed in tank. The wine is bottled without oak aging to highlight varietal character and regional typicity.

Grape Varieties: Grenache | Syrah

Classification: DO | **ABV:** 14% | **Closure:** Screw Cap