

B O D E G A

# ARCOS DE ALMONASTIR

*Happy winemakers*

D.O.P. CARIÑENA

ARAGÓN

## THE WINERY



**Vineyards:** based on *old vines of autochthonous grape varieties* as the ancient Garnacha (born in Aragón). Vineyards enjoy a privileged location in *the heart of the Ebro Valley* and are found at an *average altitude of 600 meters high*.

- **Climate:** Continental - cold winters and hot summers with *radical day-and-night temperature contrast*. A strong dry wind called "*el Cierzo*" contributes to the *climate's dryness, keeping the vines free of many pests*.
- **Soils:** Sandy and poor in organic material.
- **Oenologist Style:** Wines elaborated with traditional criteria using *autochthonous grape varieties*.

WINEMAKING IN CARIÑENA  
DATES BACK TO ROMAN TIMES

WINEMAKING INVOLVES THE WHOLE  
ECONOMY OF CARIÑENA

🍇 GARNACHA  
🍇 TEMPRANILLO  
🍇 SYRAH  
🍇 VIURA / MACABEO

## TRADITION IN THE MAKING

ANCIENT HERITAGE IN VINE GROWING  
*When winemaking is in the blood*

Wine industry gives life to the entire region of Cariñena where winemaking dates back to the Roman times (III century BC). There is evidence that the inhabitants of that Roman Villa of Carae (today's Cariñena D.O.P.) used to drink wine, contributing to expand vinegrowing through the Iberian Peninsula. Since that time, winemaking is the backbone of Cariñena's economy and is rooted in every single family of the region.

