



**rodinia**  
raise your glass!™

**Winery Arts**

**vintae**

**Production**

8,000 bottles

**Origin**

D.O Ribera de  
Queiles

**Packaging**

12pk

**Vintage**

2005

**Varietal**

Cabernet Franc  
Tempranillo, and Merlot

**% alcohol by vol.**

14,6%

**Exclusive Nine**

**Vineyards**

Using only a selection of very low yield vineyards, approximately 1500 kg/ha, set in the steep slopes of the Moncayo Mountain Range in Aragon.

**Harvest**

Harvest begins in the lowlands around mid-September continuing well into October up in the highest vineyard lots. Manually harvested and sorted quickly, this ensures optimum quality in the grapes.

**Vinification and Ageing**

Fermentation and maceration in 5000 kg vats at a temperature of 28° for 3-4 weeks. Malolactic fermentation occurs while stirring its lees weekly. Aged for 18 months in new French oak. This wine has not been filtered.

**Tasting Notes**

Black cherry with violet notes. Velvety tannins, caramelized black fruit and spice on the palate.



[www.rodiniawines.com](http://www.rodiniawines.com)

[info@rodiniawines.com](mailto:info@rodiniawines.com)

Phone: +1 312 475 1711