



LAST VINTAGE AWARDS



ARAIA 2022

D.O. CALATAYUD

“The personality of clay through Garnacha grape.”



VARIETY

Garnacha.



TASTING NOTES

COLOR: Deep garnet.

NOSE: High aromatic intensity, dominated by red and black fruits, accompanied by subtle floral notes reminiscent of violets, over a gentle earthy background.

PALATE: Juicy and flavorful, with smooth, rounded tannins and a well-structured mouthfeel that fills the entire palate.

PAIRING: Mushroom stews, game casseroles, and lamb.

SERVING TEMPERATURE: 16°C - 18°C.



VINEYARD CHARACTERISTICS

For this wine, small, gently sloping plots are selected, with predominantly red clay soils. These deep soils allow the vines to develop extensive root systems. The plots show greater drought resistance, enabling the vines to develop thicker trunks and tall, twisted plants, with yields slightly above the regional average — around 1,500 kg/ha.



HARVEST AND WINEMAKING

The grapes were harvested by hand on October 7th and 8th. In the winery, the grapes are destemmed and pass through an optical sorting table without being crushed.

Each parcel is vinified separately in small stainless steel tanks, fermenting with wild yeasts for 20 to 24 days. The wine is aged for 14 months in 3-year-old French oak barrels with capacities of 500 and 600 liters.

PACKAGING AND LOGISTICS



Bottle: Bourgogne Authentique

Bottle EAN: 8437020875165

- Bottle weight: 1,410 kg.
- Cork type: Natural 1°

Case EAN (6 bottles): 18437020875162

- Case dimensions: 27 x 30 x 18 cm.
- Case weight: 8,6 kg.
- Cases per pallet: 95 cases (19 x 5)
- Bottles per pallet: 570 bottles
- Euro pallet: 80 x 120 x 165 cm.
- Pallet weight: 817 kg.

ANALYSIS

Alcohol: 15% • Acidity g/l: 4,88 • Residual sugar g/l: 0,86
Relative density: 0,9930 • PH: 3,44

CONTAINS SULPHITES

PRODUCT OF SPAIN

NUTRITIONAL / INGREDIENTS

E (100 ml) = 389 KJ / 94 Kcal



Ctra. Nacional 240 • Km. 155 • 22300 • Barbastro • HUESCA • T.: +34 974 269 900
www.bodegasommos.com • info@bodegasommos.com

