

ALCONDE

Vinedos y Bodegas

SARDASOL

TEMPRANILLO MERLOT ROBLE

Red Wine

The most versatile red

VARIETIES

Tempranillo and Merlot

HISTORY

The history of our Winery begins in 1956, when a group of small winemakers from the Lerín area, convinced of the potential of their vineyards, decided to join forces and create a project whose main aim was the marketing of quality wines.

Sharing their vineyards, working hand in hand and using techniques passed on from father to son since time immemorial, these entrepreneurs together founded the Winery Bodegas Alconde. The Winery owns 150 hectares of vineyards in Navarre, located on privileged lands ideally suited for growing grapevines.

TERRITORY

The vineyards owned by Bodegas Alconde are over 50 years old and sometimes reach the century of existence. They are located in a region with a suitable climate for the ripening of the grapes, with cold temperatures in winter and warm in summer.

The soils are very poor, limy, suitable for small yields and with an abundance of pebbles that guarantee moisture to the deepest roots. We make soft and balanced wines based on the Tempranillo variety, the most traditional in the area, together with Garnacha, Graciano, Cabernet Sauvignon, Merlot, Chardonnay and Sauvignon Blanc.

ALCOHOL

14%

AGEING

4 months aging in oak barrels.

TASTING

With very floral aromas with a soft touch of wood like cocoa thanks to its slight passage through oak barrels. A young wine with wood, fruity, meaty very delicate and pleasant in the mouth, with a long finish.

SERVE AT

12°-14°

