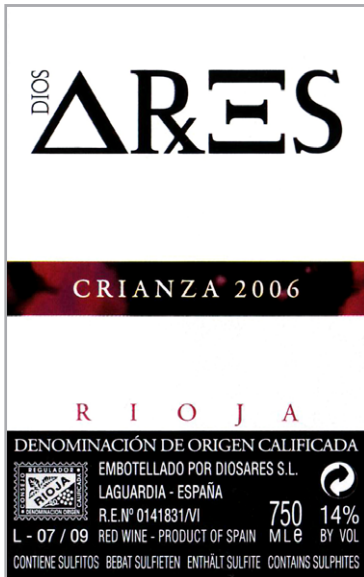


# Ares Crianza 2006



**Winery:** Bodegas Dios Ares

**Region:** Rioja Rioja D.O.Ca.

**Grapes:** 100% Tempranillo

**Winery:** This wine is a project of winemaker, Carlos San Pedro of Bodegas Pujanza, in Rioja Alavesa which started with the 2001 harvest. The intent it to show a more traditional style with complexity coming from extended aging in oak and bottle.

**D.O.** Wine was likely grown here by the Romans with the first modern boom in production happening in the 1860's as merchants from Bordeaux arrived after outbreaks of vine diseases in France. Along with trade to France, the merchants also brought the idea of aging wine in small oak barrels giving rise to traditionally styled, oxidized wines. Rioja was the first region in Spain to gain status as a D.O. in 1925. Recently, in the 1960s and 70's, style shifted to wines with a combination of ripe fruit

and unctuous oak followed more recently by a trend to produce intense, concentrated "modern" wines with less time in the bottle but plenty of new oak. In 1991 the region was elevated to a D.O. Calificada, one of only two regions to gain that status, which recognizes the quality and consistency of products from the region.

**Wine:** The grapes come from different vineyards in and around the village of La Guardia. Fermented in stainless steel vats with regular pumping over. 60% of the wine made malolactic fermentation in the tank and 40% in oak barrel. Aged for 12 months in French and American oak barrels.

## Reviews:

**Recommended 87 points** *Wine Advocate* issue 181 February '09

"Deep ruby. Raspberry, cherry and brown spices on the nose. Strong, sweet red berry flavors gain weight and richness with air, picking up a candied rose quality. Very nicely delineated and firm, with good finishing sweetness and sappiness."

**88 points** *International Wine Cellar* issue 145 July/Aug '09

"Warm, lightly baked aromas of berries and earth give this a common, likable bouquet, which is backed by a proper feeling palate and flavors of plum, mulberry, earth and herbs. Settles well on the finish, with good length and more than adequate purity."

**87 points** *Wine Enthusiast* August 2010



Selected by Aurelio Cabestrero®

Imported by Grapes of Spain

571.642.0343 Phone | 571.642.0505 Fax | [www.grapesofspain.com](http://www.grapesofspain.com)

© 06/2010