

Masía de Bielsa

Cariñena or Mazuela

Old vines



DESIGNATION

OF ORIGIN:	Cariñena
CLIMATE:	Continental
GRAPE(S):	Cariñena or Mazuela
SOIL(S):	Sandy, Stony, Limestone
ELEVATION:	400 - 800 meters
VINE AGE:	50 - 70 years old
FARMING:	Traditional
PRUNING:	En Vaso
PRODUCTION:	3000 cases



The Cariñena is located southeast of Navarra, in the province of Zaragoza, part of the largest political region of Aragon, this area is considered the ancestral home of Mazuela or Cariñena grapes. It is not surprising that possesses an ideal place for growing and winemaking Cariñena wine. It's characterized by its old vine, poor soils and limestone base. The climate is continental, with hot days that ensure the maturation and fresh nights to preserve acidity. In addition to this, the influence of a unique cooling due to a wind blowing from the north, called Cierzo. This influence of cooling results in aromatic wines, delicate and elegant for a ripening Cariñena grape, a potentially alcoholic type. Masía de Bielsa Cariñena, is intended to be a unique and easy-drinking wine and a perfect gastronomic companion, expressing the personality and the inherent qualities of the old vineyard, viticulture and self-sustaining Cariñena terroir. Masía de Bielsa is a cuvée especially made for Vinos de Terruños by Familia Pastor Gilabert in collaboration with Rocío Meléndez, an winemaker with deep roots and deep knowledge of the Cariñena region.

Vinification: Fermented and aged in old concrete tank. Unfiltered.

Character: Fresh, floral, full-bodied, lush fruit, bright acidity and a smooth finish.

Gastronomy: Barbecue, pork, lamb chops and steaks.