



Abelo  
de Noa

## HISTORY

Abelo is a **special crianza** made from the heart. A tribute to my father Carlos Alonso Gonzalez, for his work, dedication and effort over all these years. Abelo is made with the freshness of youth and the wisdom of age, producing a wine that tastes of life and happiness. His granddaughter Noa also took part in this tribute with the gift of one of her first words, "ABELO".

## VINEYARD

Bodegas Alonso González has 20 ha of Tempranillo grapes and 2.5 ha of other red wine varieties (Garnacha, Mazuelo, Graciano, etc.). These vineyards are situated between 520 m and 580 m above sea level and protected by the Sierra Cantabria Mountains. Calcareous clay soils.

## VARIETY OF GRAPES

100% TEMPRANILLO

## WINEMAKING

The fruit comes from some of our oldest vineyards. The vines are **over 40 years old** and have very limited production. This wine is only made when the **vintage is excellent** or very good and productions are numbered. The objective is to make the best wine. The barrels were selected for their special fineness and quality. **100%** French oak barrels.

## IDEAL TEMPERATURE FOR CONSUMPTION

18°C a 20°C

\*This wine is **advisable to decant** due to its long aging time.

