

CRIANZA 2023

“Our great flagship”



Bodegas Arzuaga Navarro s.l.

ARZUAGA

www.arzuaganavarro.com



GRAPE VARIETY:

90% Tempranillo and 10% Cabernet Sauvignon, Malbec, Garnacha and Albillo Mayor.

PRODUCTION:

650.000 bordeaux bottles of 75 cl. Also available in 37,5 cl, Magnum, 3L, 5L and 9L.

VINEYARD

The grape variety Tempranillo, which is used to make this wine, has its origin, for the most part, from vineyards from our estate La Planta, and also from our vineyards with the most altitude from Olivares de Duero; at more than 900 m in clay-limestone soils, with the limestone bedrock at one meter below the surface. Together with some centenarian vineyards of pebble and Sandy soils, coming from the Burgos province make all the tempranillo grapes. The other varieties also come from our vineyards in Olivares.

ELABORATION AND AGEING

At the beginning of October, once reached the optimal point of ripeness, the bunches were harvested in boxes of 15 Kg, and later went through an optical sorting table, grain by grain, until its encube by gravity in stainless steel tanks, where after a few days macerating in cold, the fermentation will occur at a maximum temperatura of 26°C.

A period of 16 months in barrels, where it also realized the malolactic fermentation, with 70% french oak and 30% american oak, will make the wine finely balanced and subtle.

TASTING

👁 VISUAL

Clean and bright. Dark cherry colour with purple flashes.

👃 NOSE

Powerful nose, high aromatic diversity, with a predominance of ripe red and black fruits with spicy touches and balsamic notes with a roasted finish.

👅 PALATE

Large volume in the mouth passage providing soft and mellow sensations that last over time thanks to its great fruitiness amplitude and length. The wine in the mouth is a faithful reflection of such a complex nose. These connotations give wine elegance and personality.

WINE MAKER

Adolfo González

TASTING DATE

2nd of October 2025

RECOMMENDED FOOD AND CONSUMPTION

Ideal companion for red meats, big game and feather, roasted or in sauce. Blue fish and soft cheeses. Service temperature: 16-18°C.

ANALYSIS

ALCOHOLIC GRADE:	14,4 % VOL.	TOTAL SO2:	59 MG/L
TOTAL ACIDITY (TARTARIC):	3,58 G/L	FREE SO2 :	24 MG/L
VOLATILE ACIDITY (ACETIC)	0,50 G/L	SUGAR REDUCERS:	1,71 G/L
		Ph:	3,58



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