

D.O. RIBERA DEL DUERO

GRAN ARZUAGA 2019

“Sensuality and elegance transformed into wine”



Bodegas Arzuaga Navarro s.l.

ARZUAGA

www.arzuaganavarro.com



GRAPE VARIETY:

Tinto Fino, Cabernet Sauvignon, Merlot and Albillo

PRODUCTION

2 952 bottles of 0,75 l. and 60 bottles Magnum of 1,5 l.

VINEYARD

In the elaboration of this Gran arzuaga 2019 we only use grapes from our owned properties, this is the starting point to achieve an unique and different wine.

The vineyards used in this wine are in the plateaux of Quintanilla de Onésimo and in the plateaux of Olivares de Duero, on both banks of the Duero River. The Tempranillo or Tinto Fino as a main grape variety along with the Cabernet Sauvignon, Merlot and the Albillo Mayor are worked specifically for this wine and give us specific characteristics required for the elaboration of this wine.

ELABORATION AND AGEING

The grapes are harvested separately at the optimum maturation point in 10 kg boxes. Due to the great proximity of our own vineyards to the winery, this grapes are rapidly selected in a manual selection table and racked in 500 liters French oak barrels.

After 6 days of cold maceration at 12°C, alcoholic fermentation begin, reaching 27°C. 20 days were necessary to carry out the previous processes together with the post-fermentation maceration before transferring the wine into the 228 litre barrels, where malolactic fermentation and subsequent aging under its fine lees are carried out for 38 months without making any movement or racking.

TASTING

VISUAL

The wine has high and deep intensity with a bright cherry red colour with violet rims.

NOSE

Great aromatic complexity. Primary aromas of ripe black fruits mixed with tones of cedar, balsamic and wild flowers notes followed by elegant spices given by the terroir.

PALATE

Creamy and silky wine with an almost never ending finish. Powerful and opulent wine giving sensations of polished and firm tannins mixed with the freshness of the dark and ripped fruit.

WINE MAKER

Adolfo González

TASTING DATE

September 2021

RECOMMENDED FOOD AND COMSUMPTION

To complement the elegance of this wine, we propose pairings with red meats, roasted or with sauce and game. We recommend the decantation of this wine or to open it some time before to oxygenate it for a while. Perfect with meat stews or even dark chocolate. We recommend serving at 16-18°C.

ANALYSIS

ALCOHOLIC GRADE:	14,6% VOL.	TOTAL SO2:	72 MG/L
TOTAL ACIDITY (TARTARIC):	4,13 G/L	FREE SO2 :	28 MG/L
VOLATILE ACIDITY (ACETIC)	0,47 G/L	SUGAR REDUCERS:	1,56 G/L
		Ph:	3,73



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