

# GRAN RESERVA 2020

*"The serenity of an old friend"*



Bodegas Arzuaga Navarro s.l.

## ARZUAGA

www.arzuaganavarro.com



### VARIETIES

99% Tempranillo and 1% Merlot, Cabernet Sauvignon and Albillo Mayor

### PRODUCTION

9164 bordeaux bottles of 75 cl. 207 magnum bottles and larger formats.

### VINEYARD

The grape Tempranillo, which is used to make this wine, comes from centuries-old vineyards located on clay-limestone slopes, from which very poor yields are obtained, no more than 3000 kg/ha. The small percentage of Cabernet Sauvignon and Merlot used, is collected from our estate La Planta, situated at 911m of altitude, with productions of 4000 kg/ha.

### ELABORATION AND AGING

The harvest is realized in boxes of maximum 10 Kg each. After the sorting table and destemming, it is incubated in tanks made of wood where it will ferment; once the alcoholic fermentation and its previous maceration are done, it will go to new french oak barrels to carry out the malolactic fermentation. There were no movements until 9 months after the end of the malolactic fermentation. In total it stayed for 49 months in barrels, only making two more movements.

### TASTING.

#### VISUAL

Medium intensity, clean and bright, presenting a ruby red colour

#### NOSE

Great aromatic complexity, the result of its long ageing. At first the hints of ripe fruit and composite blend perfectly with notes of liquorice and tobacco. Later, balsamic notes join in, increasing even more its aromatic complexity.

#### MOUTH

High fleshiness, with a touch of acidity, which gives it an unusual freshness for such a long-lived wine. Easy on the palate, due to the balance between all its flavours, leaving those balsamic sensations that appeared on the nose in the retronasal passage

### RECOMMENDE FOOD AND CONSUMPTION

It can accompany red meats, roasted or in sauce, or game dishes. With cured or fairly fatty cheeses, its flavor is enhanced.

### TASTING DATE

October 2025

### WINEMAKER

Adolfo González

### ANALYSIS

ALCOHOLIC:	14,1% VOL.	TOTAL SO2:	60 MG/L
TOTAL ACIDITY ( TARTARIC ACID)	4,54 G/L	FREE SO2 :	18 MG/L
VOLATILE ACID (ACETIC )	0,76 G/L	REDUCING SUGARS:	1,62 G/L
		Ph:	3,73



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