

RESERVA 2021

"The essence of Ribera"



Bodegas Arzuaga Navarro s.l.

ARZUAGA

www.arzuaganavarro.com



VARIETIES

Tinto Fino 97%, 2% Merlot y 1% Albillo

PRODUCTION

100.416 Bordeaux bottles of 75 cl. and 2985 Magnum of 1,5 l. Also available in 3l., 5l., 9l., 12l., 15l. and 18l.

VINEYARD

For the production of Arzuaga Reserva 2021, we use mainly grapes from vineyards older than 80 years located in the province of Burgos and the rest of the vineyards used are from our owned vineyards in the province of Valladolid in order to combine the structure and complexity of old vineyards with the freshness and liveliness of younger vineyards.

WINEMAKING PROCESS AND AGEING

All of the different parcels used are controlled individually to achieve the ideal point of maturation. We harvest them manually in boxes of 15kg. The clusters are carefully selected in a selection table, destemmed and then incubated in a deposit. 5 days in cold soak and then fermentation at a temperature lower than 25°C. The malolactic conversion is done in French oak barrels of 225 liters, where the wine is aged for a total of 28 months.

TASTING.

VISUAL

Clean with high intensity colour of granet red.

NOSE

Mature red fruit is the predominant primary aroma given by the grapes, surrounded by toasted and slightly smoked scents given by the ageing in French oak barrels. A serious wine with complex aromas that evolve throughout the tasting.

MOUTH

Well integrated tannins support complex layers of red fruits and toasty flavours, smooth and elegant finish with a great persistence and aftertaste

PAIRING AND CONSUMPTION:

Ideal with bluefish and soft cheeses. Red meats, white meats, big game, and feathered game, roasted or in sauce. To be served at 16°-18°C.

TASTING DATE

February 2022

WINEMAKER

Adolfo González

ANALYSIS

ALCOHOLIC:	14,4 % VOL.	TOTAL SO ₂ :	63 MG/L
TOTAL ACIDITY (TARTARIC ACID)	4,50 G/L	FREE SO ₂ :	21 MG/L
VOLATILE ACID (ACETIC)	0,49 G/L	REDUCING SUGARS:	1,59 G/L
		Ph:	3,56



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