

RIBERA DEL DUERO D.O.

LA PLANTA 2024

"The perfect accompaniment for tapas"



Bodegas Arzuaga Navarro s.l.

ARZUAGA

www.arzuaganavarro.com



VARIETY

Tempranillo 100%

VINEYARDS

Wine produced, in its entirety, with grapes proceeding from a vineyard in an estate, which gives its own name "Finca La Planta", owned by the family Arzuaga Navarro, located near the winery, right in the heart of the Ribera del Duero region. The altitude of 911 m, the calcareous clay soil and the continental climate, give the estate some very distinctive characteristics, that are shown through the grapes as well as the finished product, our wine.

ELABORATION AND AGEING

The grapes are harvested during the coolest hours of the day, searching for the ideal ripening parameters for this kind of wine, praising the characteristics of freshness in smell and taste that will later develop in the wine. Once in the cellar, the grapes are encubed, where they macerate in cold during two days, before fermenting at 22°C over a period of 7 days in stainless steel tanks. Once the fermentations are done, the ageing will take place during at least six months in barrels made of french and american oak.

TASTING

VISUAL

Medium-high colour intensity, with Cherry red tones and violet hues that denote the youthfulness of the wine.

NOSE

High aromatic intensity, with a wide variety of fresh red fruits, blueberries, redcurrants and raspberries. Typical characteristics of low mountain terrain, blended with hints of caramel and roasted notes from barrel ageing.

PALATE

Balance and harmony between all the flavour components, we find ourselves before a structured, full-bodied wine that always dazzles with the smoothness and freshness characteristic of our La Planta wine.

RECOMMENDED FOOD AND COMSUPTION

Fish fried and in sauce, sausage, white meats, roasted poultry, rice of sea or mountain, soft cheeses or little cured. Service temperature 14°/16°C.

TASTING DATE:

22nd of October 2025

WINE MAKER:

Adolfo González

ANALYSIS

ALCOHOLIC GRADE	13,9 % VOL.	TOTAL (SO2)	89 MG/L
TOTAL ACIDITY (TARTARIC)	4,95 G/L	FREE (SO2)	30 MG/L
VOLATILE ACIDITY (ACETIC)	0,51 G/L	SUGAR REDUCERS:	1,49 G/L
		Ph:	3,71



Bodegas Arzuaga Navarro s.l.

ARZUAGA

www.arzuaganavarro.com