



## Arzuaga Ribera del Duero Gran Reserva

*Spain – Castilla y Leon – Ribera del Duero*

### ABOUT THE WINERY

Florentino Arzuaga founded Bodegas Arzuaga-Navarro in the early 1990's, after purchasing Finca La Planta, an estate located in the town of Quintanilla de Onésimo (Valladolid). With pines, oaks, Spanish cedars, wild boars, and deer, Florentino realized the great potential of an estate large enough to have a horizon of its own. The property is home to over 150 hectares of vineyards that enjoy a unique climate: during the day, a sharp sunlight bathes the land, while nights are fresh and humid. This combination of climatic factors favors a slow and perfect grape ripeness, resulting in a lush, aromatic fruit with great acidity.

In the Castilian region, characterized by having scarcely fertile soils, the Tinto Fino (or Tempranillo) varieties, as well as the French varieties Cabernet Sauvignon and Merlot, are cultivated. For over 20 years, 80 percent of the vineyards have yielded around 4.00 kg/ha.

Bodegas Arzuaga-Navarro also owns vineyards outside the province of Valladolid, in the town of Malagón, in Ciudad Real, where the Pago Florentino wine is produced.

### ABOUT THE WINE

Presenting a ruby red color, this wine has a wide range of aroma of ripe fruit compote, toast, and leather. Fine, complex, and attractive with a great balance. Silky and pleasant in the mouth with a bit of spice detected in the finish.



<b>Appellation</b>	Ribera del Duero
<b>Varietal(s)</b>	95% Tempranillo, 4% Cabernet Sauvignon and 1% Merlot
<b>Soil Type</b>	Clay & Limestone
<b>Vinification</b>	The wine was vatted in wooden tanks for alcoholic fermentation. Once this fermentation and corresponding maceration was complete, it was racked to new French barrels for malolactic fermentation. In total, the wine remained in barrel for 48 months.
<b>Pairings</b>	Serve with red meats, roasts, or game dishes. Its flavor is enhanced with cured or fatty cheeses.
<b>Size</b>	6/750ml
<b>UPC</b>	7 84585 02636 4