

# GRAN RESERVA 2014

*"The serenity of an old friend"*



Bodegas Arzuaga Navarro s.l.

## ARZUAGA

www.arzuaganavarro.com



### VARIETIES

Tinto Fino (91%), Merlot (5%) y Cabernet Sauvignon (4%).

### PRODUCTION

2350 Bordeaux bottles of 75 cl.  
80 Magnum of 1,5 l.

### VINEYARD

The Tempranillo grape with which this wine is made comes from centuries-old vineyards located on clay-calcareous 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 La Planta farm located at 900 meters of altitude with productions of 4000 kg / ha.

### ELABORATION AND AGING

All the harvest is carried out in boxes of a maximum of 10 kgs each. After the selection table and the destemming, it is placed in wooden tanks where it will undergo alcoholic fermentation. Once this fermentation is finished and the corresponding maceration is completed, it will go to new French barrels to carry out the malolactic fermentation. Racking was not carried out until 9 months after the malolactic fermentation was finished.

In total, it remained in the barrel for 60 months, only carrying out two more racking.

### TASTING.

#### VISUAL

Medium intensity. Clean and bright with a ruby red color.

#### NOSE

Great aromatic complexity as a result of its long aging. The hints of ripe and compote fruit, with hints of liquorice and tobacco, blending perfectly at first. Subsequently, balsamic tones are added to increase this aromatic complexity.

#### MOUTH

High meatiness with a point of acidity that gives it an unusual freshness for such a long-lived wine. Easy passage through the mouth due to the balance between all its flavors, leaving behind those balsamic sensations that appeared on the nose.

### RECOMMENDE FOOD AND CONSUMPTION

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

### TASTING DATE

September 2020

### WINEMAKER

Adolfo González

### ANALYSIS

ALCOHOLIC:	14,6% VOL.	TOTAL SO <sub>2</sub> :	81 MG/L
TOTAL ACIDITY ( TARTARIC ACID)	5,06 G/L	FREE SO <sub>2</sub> :	26 MG/L
VOLATILE ACID (ACETIC )	0,86 G/L	REDUCING SUGARS:	1,4 G/L
		Ph:	3,57



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