

# RESERVA 2017

*"The essence of Ribera"*



Bodegas Arzuaga Navarro s.l.

## ARZUAGA

www.arzuaganavarro.com



### VARIETIES

Tinto Fino (96%), Cabernet Sauvignon (3%) and Merlot (1%).

### PRODUCTION

38.000 Bordeaux bottles of 75 cl. and 1.000 Magnum of 1,5 l.  
85 Jeroboam (3l.), 20 Mathusalem (5l.), 30 Salmanazar (9l.), 5 Bathazar (12l.), 5 Nabuconodossor (15l.), 2 Salomon (18l.) y 1 Enog (27l.).

### VINEYARD

For the winemaking process of Arzuaga Reserva 2017, grapes from vineyards more than 80 years old in the province of Burgos are used, together with a small percentage of vineyards in the province of Valladolid, thus combining the structure and complexity of the old vineyards with the freshness and liveliness of the younger vineyards, although cultivated in a traditional way.

### WINEMAKING PROCESS AND AGEING

All the harvest is done by hand in boxes of no more than 15 kg. At the optimum point of ripeness that marks the ideal date of harvest. This is done for each one of the more than 20 different plots used to make this wine. After the selection tables, it is vatted to make a pre-fermentative maceration at low temperature and lateralcoholic fermentation at 28°C, making possible for malolactic fermentation and aging, in new French oak barrels for 26 months.

### TASTING.

#### VISUAL

Garnet color with purple edges, clean and bright.

#### NOSE

Ripe red fruits from grape aromas predominate within the aromatic complexity. These primary aromas are intertwined in a very elegant way with the tertiary aromas such as roasted and spicy aromas from a clean and subtle barrel.

#### MOUTH

Unctuous, velvety and tasty. With an elegant gait and great persistence. In retronasal we recall the great aromatic complexity that we perceived in the olfactory phase.

### PAIRING AND CONSUMPTION:

deal 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.

### ANALYSIS

ALCOHOLIC:	14,1% VOL.	TOTAL SO <sub>2</sub> :	97 MG/L
TOTAL ACIDITY ( TARTARIC ACID)	4,91 G/L	FREE SO <sub>2</sub> :	32 MG/L
VOLATILE ACID (ACETIC )	0,61 G/L	REDUCING SUGARS:	1,20 G/L
		Ph:	3,60



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