



Arzuaga Ribera del Duero Reserva Especial

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

The wine from 100+ year old vines shows an intense, deep red with purple nuances. Complex, concentrated, and intense on the nose with aromas of ripe black fruits, mint, and cocoa. A mineral and light background of toasted and caramelized tones dominate. Very elegant and complex aromas that evolve favorably throughout the tasting. In the mouth it is fresh and gentle. Elegant mouthfeel, fresh and well-textured, and a long finish that recalls the fruity, spicy and caramelized aromas.



Appellation	Ribera del Duero
Varietal(s)	95% Tempranillo and 5% Albillo
Soil Type	Clay & Limestone
Vinification	After hand-harvesting, grapes were carefully sorted and whole bunches were directly vatted without the use of machine. Alcoholic fermentation occurred in wooden barrels and malolactic in new French oak. The wine was then aged for 24 months.
Pairings	Pair with red meats, roasted or in sauce, ground or bird game, soft or lightly cured cheeses and bluefish. Alternatively, try to leave a little for the end of the meal and enjoy it with a dessert of dark chocolate.
Size	6/750ml
UPC	7 84585 02635 7