CRIANZA 2018







GRAPE VARIETY:

Tempranillo 94%, Cabernet Sauvignon 6%

PRODUCTION

680.000 bottles of 75 cl. Also available in bottles of 37,5 cl., Magnum, 3l., 5l. and 9l..

VINEYARD

The Tempranillo variety with which this wine is made belongs 80% to the La Maquinilla vineyard, the oldest of our La Planta farm; cultivated at 911 meters of altitude in calcareous clay soils with limestone rock one meter from the surface, together with 20% of grapes from centuries-old vineyards of pebbled and sandy soils, from the area of the province of Burgos.

ELABORATION AND AGEING

Early October at the optimum point of maduration, the bunches are harvested in boxes of 15 kg. then pass through a selection table and destemmed to your encube in stainless steel tanks, where after a few days macerating in cold, will ferment at a maximum temperature of 26°C.

A period of 16 months in barrels, 70% French oak and 30% American oak, makes it an elegant wine, fine and subtle.

TASTING

VISUAL

Clean and bright. Dark cherry colour with purple flashes.

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Powerful nose, high aromatic diversity, with a predominance of ripe red and black fruits with spicy touches and balsamic notes with a roasted finish.

1

PALATE

Large volume in the mouth passage providing soft and mellow sensations that last over time thanks to its great fruitiness amplitude and length. The wine in the mouth is a faithful reflection of such a complex nose. These connotations give wine elegance and personality.

WINE MAKER

Adolfo González

TASTING DATE

September 2020

RECOMMENDED FOOD AND COMSUMPTION

Ideal companion for red meats, big game and feather, roasted or in sauce. Blue fish and soft cheeses. Service temperature: 16-18°C.

ANALYSIS

ALCOHOLIC GRADE: TOTAL ACIDITY (TARTARIC): VOLATILE ACIDITY (ACETIC) 14,1% VOL. 4,6 G/L 0.51 G/I TOTAL SO2: FREE SO2 : SUGAR REDUCERS: Ph: 92 MG/L 33 MG/L 1,15 G/L 3,68



Bodegas Arzuaga Navarro s.l

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