

# LADERAS DEL NORTE 2019

## D.O. RIBERA DEL DUERO



Bodegas Arzuaga Navarro s.l.

# ARZUAGA

[www.arzuaganavarro.com](http://www.arzuaganavarro.com)



### GRAPE VARIETIES:

Tinta del país 100%

### PRODUCTION

15.000 Bordeaux bottles of 0,75 l.

### VINEYARD

Wine made only with grapes from a single 'Valdesardón' estate owned by the Arzuaga Navarro family. It is the westernmost vineyard in the D.O. Ribera del Duero located at 800 meters of altitude in the town of Olivares de Duero. Clay-calcareous terrain on the hillside that will largely mark the characteristics of the wine.

### WINEMAKING PROCESS AND AGEING

At the optimum point of maturation, the bunches are harvested in 15 kg boxes and then they will pass through a selection table and will be destemmed until they are packed in stainless steel tanks where, after a few days cold macerating, they will ferment at around 25°C.

Aged for 12 months in new French oak barrels and malolactic fermentation also carried out in these barrels.

The production of this wine has been the continuity due to the desire of non-intervention with which the strains from which it comes were cultivated.

### TASTING

#### VISION

Medium high intensity, clean and bright where the cherry red color predominates with purple flashes.

#### NOSE

The range of red fruits such as raspberry and cherry predominate with a high aromatic intensity, combining with balsamic tones, coffee and roasted notes typical of its stay in the barrel. This will not mask the fruit that has full prominence.

#### PALATE

Fresh and elegant wine, with an easy and balanced entry into the mouth leaving sensations of meatiness and volume in the passage through it. Slightly sweet and toasted notes and a pleasant and balanced aftertaste where we recall all the fruity tones detected in the olfactory phase.

### RECOMMENDED FOOD AND CONSUMPTION

Ideal companion for red meat, white meat, game and game, roasted or in sauce. Blue fish and soft cheeses. Service temperature 16°-18°C.

### ANALYSIS

ALCOHOLIC GRADE:

TOTAL ACIDITY (TARTARIC):

VOLATILE ACIDITY (ACETIC)

TOTAL SULPHUR DIOXIDE SO<sub>2</sub>:

55 MG/L

FREE SULPHUR DIOXIDE SO<sub>2</sub> :

18 MG/L

SUGAR REDUCERS:

1,20 G/L

Ph:

3,77



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