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2017 Arzuaga Ribera del Duero Reserva

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

Clean and bright ruby red with purple reflections. Great aromatic intensity, complex and elegant, where the compote of red fruits dominates. The palate is structured with silky, sweet tannins and a lingering finish.

<u>RATINGS</u> 90 pts James Suckling

Appellation	Ribera del Duero
Varietal(s)	95% Tempranillo, 4% Cabernet Sauvignon and 1% Merlot
Soil Type	Clay & Limestone
Vinification	Manual harvest, carried out separately for each of the more than 20 different plots used to make this wine. After the selection tables, a pre- fermentation maceration at low temperature and subsequent alcoholic fermentation at 28° is carried out, giving way to malolactic fermentation and aging in new French oak barrels for 26 months.
Pairings	Ideal with red meats (big game), roasted white meat, and blue cheese.
Size	12 /750ml
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