

Arzuaga Ribera del Duero La Planta

Bodegas Arzuaga

Spain - Castilla y Leon - Ribera del Duero

Deep violet red, clean and bright with purple ashes, with a tear-stained tear, a true reflection of his youth, of medium-high layer. The range of red fruits such as raspberry and cherry predominate with a high aromatic intensity joining with balsamic and cacao, coffee and roasted tones, typical of the six months of their stay in barrels. This does not mask the fruit that has total prominence. Fresh and elegant wine, with an easy and balanced entry into the mouth, leaving sensations of meatiness and volume in the passage through it. Lightly sweet and toasted notes and a pleasant and balanced aftertaste where we recall all the fruity tones detected in the olfactory phase.

Specifications	
Appellation	Ribera del Duero
Varietals	100% Tempranillo
Soil type	Clay & Limestone
Vinification	Grapes are picked by hand at their optimum ripeness. Bunches are brought to the winery in plastic crates per 15 kilograms and sorted at a sorting table. After destemming, grapes are pumped into stainless-steel vats where they macerate at a cool temperature and the alcoholic fermentation takes place at 22°C-24°C. Once the fermentations are finished, the wine will be aged for six months in French and American oak barrels.
Production	115,000 (9-liter cases)
Pairings	Fish fried and in sauce, sausage, white meats, roasted poultry, rice of sea or mountain, so cheeses or little cured. Service temperature 16 ^o -18°C.



Codes, Weights and Measures	
UPC	7 84585 02637 1
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02637 8
Case Weight	35
Cases/Pallet	70
Layers/Pallet	7
SRP	\$ 18.99 USD 750mL Bottle