2010 Arzuaga Ribera del Duero Gran 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
"A beautiful, opulent 2010 with layers of ripe fruit, such as plums, but lots of chocolate and vanilla character. It's full-bodied and intense with lots of fruit and vanilla at the end. Slightly old-school, but showing opulence. Drink or hold."
- James Suckling (October 2020), 93 pts

RATINGS
93 pts James Suckling

Vintage	2010
Appellation	Ribera del Duero
Varietal(s)	95% Tempranillo, 4% Cabernet Sauvignon and 1% Merlot
Soil Type	Clay & Limestone
Vinification	The wine was vatted in wooden tanks for alcoholic fermentation. Once this fermentation and corresponding maceration was complete, it was racked to new French barrels for malolactic fermentation. In total, the wine remained in barrel for 48 months.
Pairings	Serve with red meats, roasts, or game dishes. Its flavor is enhanced with cured or fatty cheeses.
Size	6/750ml
UPC	7 84585 02636 4