

D.O. RIBERA DEL DUERO

GRAN ARZUAGA 2018

“Sensuality and elegance transformed into wine”



Bodegas Arzuaga Navarro s.l.

ARZUAGA

www.arzuaganavarro.com



GRAPE VARIETY:

92% Tempranillo 8% Cabernet Sauvignon

PRODUCTION

3112 bottles of 0,75 l. and 50 bottles Magnum of 1,5 l. All bottles numbered.

VINEYARD

To elaborate this Gran Arzuaga 2018, vineyards with differentiating characteristics are sought that give as a final result a perfect assembly of all the individual characteristics that they had by themselves. To carry out this elaboration, only grapes from their own vineyards on both banks of the Duero River are used. On the one hand, the Tempranillo from the Olivares de Duero area and the Cabernet Sauvignon are chosen from the vineyards of the La Planta estate with limestone soils.

ELABORATION AND AGEING

After carrying out the manual harvest, each variety separately, in boxes of no more than 10 kg and passing through the selection table, the Tempranillo is vatted in 500-litre French barrels and the Cabernet Sauvignon separately in the same type of barrels. After 4 days of cold maceration at 14°C, alcoholic fermentation began, reaching 29°C. 20 days were necessary to carry out the previous processes together with the post-fermentation maceration before introducing the wine into the 228-litre barrels. Malolactic fermentation and subsequent aging under its fine lees were carried out in them. For 35 months without making any movement or racking, the aging took place in the barrels of very fine grains mentioned above.

TASTING

👁 VISUAL

The wine has a bright cherry red color with violet rims.

👃 NOSE

Great aromatic complexity. In the first place, the primary aromas of red fruits such as blackberry predominate, herbaceous and floral touches that give way to tertiary aromas where balsamic and spicy aromas stand out.

👅 PALATE

Creamy and silky wine. With a fresh entry in the mouth that quickly becomes meaty and unctuous in its passage through the mouth. In retronasal we once again have an enormous aromatic complexity, remembering everything that it showed us in the olfactory phase.

WINE MAKER

Adolfo González

TASTING DATE

March 2022

RECOMMENDED FOOD AND CONSUMPTION

To complement this wine, we propose something typical of the land such as roast lamb or braised on a skewer on vine shoots. Perfect with meat stews or even dark chocolate. We recommend serving at 16°C.

ANALYSIS

ALCOHOLIC GRADE:	15% VOL.	TOTAL SO ₂ :	90 MG/L
TOTAL ACIDITY (TARTARIC):	4,58 G/L	FREE SO ₂ :	30 MG/L
VOLATILE ACIDITY (ACETIC)	0,56 G/L	SUGAR REDUCERS:	1,54 G/L
		Ph:	3,64



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