

RESERVA 2018

"Elegance in essence"



Bodegas Arzuaga Navarro s.l.

ARZUAGA

www.arzuaganavarro.com



VARIETIES

Tempranillo (95%), Cabernet Sauvignon (4%) and Merlot (1%).

VINEYARD

For the production of Arzuaga Reserva 2018, grapes from vineyards of more than 80 years in the province of Burgos are used together with a small percentage of vineyards typical of the province of Valladolid in order to combine the structure and complexity of old vineyards with the freshness and liveliness of the youngest vineyards although cultivated in a traditional way.

WINEMAKING PROCESS AND AGEING

All the harvest is done manually in boxes of no more than 15 kg. At the optimum point of maturation that marks the ideal harvest date. This is done separately for each of the more than 20 different plots used to make this wine. After the selection tables, it will be concealed to carry out a pre-fermentation maceration at low temperature and subsequent alcoholic maceration at 27°C, giving way to malolactic fermentation and aging in new French oak barrels for 30 months.

TASTING.

VISUAL

Clean and bright. Ruby red in color with purple hues.

NOSE

Explosive, rich in nuances, with a very complete aromatic palette where black fruits stand out with small hints of roasted and smoked notes. A very serious wine with very fine and complex aromas that evolve throughout the tasting.

MOUTH

Enveloping and structured with great unctuousness marked by its sweet tannin. Silky sensations and long aftertaste.

PAIRING AND CONSUMPTION:

deal companion for blue fish and soft cheeses. Red meat, white meat, large game and game, roasted or in sauce. Service temperature of 16°-18°C.

TASTING DATE

September 2021

WINEMAKER

Adolfo González

ANALYSIS

ALCOHOLIC:	14,2% VOL.	TOTAL SO2:	90 MG/L
TOTAL ACIDITY (TARTARIC ACID)	4,74 G/L	FREE SO2 :	30 MG/L
VOLATILE ACID (ACETIC)	0,59 G/L	REDUCING SUGARS:	1,93 G/L
		Ph:	3,62



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