



For almost 1000 years, Arinzano has been cultivating the mystery of Time and Nature. Located in an incomparable valley, magnified by its microclimates, the stone, the earth and the water give rise to an exceptional terroir conducive to the singular expression of three great varieties of wine. The estate has been successively owned by monks, lords and wine families, but it has always had a vocation linked to wine. Today, in the center of this magnificent valley crossed by the Ega River and the Cierzo wind, Arinzano reveals wines that preserve the strength and grace of Time and Earth.

Arinzano, a thousand years of mystery.

A classic blend of unique expression. This blend embodies the perfect harmony between the two red varieties best adapted to the terroir of Arinzano. Tempranillo further north in Spain and merlot with French DNA further south in France. We obtain as a result a unique, complex, delicate, elegant and harmonious wine which expresses the very essence of the terroir of the estate and its history dating back to 1055.

GUÍA VEREMA 2022

95 pts

GUÍA PEÑÍN 2022

93 pts

CONCOURS MONDIAL  
DE BRUXELLES

GOLD  
MEDAL

#### WINEMAKER

José Manuel Rodríguez

#### VARIETAL COMPOSITION

Tempranillo 75% | Merlot 25%

#### APPELLATION

D.O.P. Pago de Arinzano

#### SOIL

Plots: Peñazas 16 and Muga 5

Soils:

- Peñazas 16: composed partly of clays and in its highest part by very carcareous soils.
- Muga 5: composed of clay and fertile soil

VINEYARD YIELD 2.500 kg/ha

#### HARVEST DATE

On 15 October 2015

ALCOHOL 14,5% Vol

PH 3,65

ACIDITY 5,8

#### VINIFICATION

Harvest in small box of 12 kg, selection of bunch, qualitative destemming (oscillys) and selection of berry. Unsweezed incubate with pre-fermentation macerations between 8-12°C.

#### FERMENTATION

Fermentation for 15-20 days with high level of extraction to reach the capacity of subsequent aging, as well as the desired structure. Daily comebacks and at least two delestages in winemaking.

#### MALOLACTIC

Malolactic fermentation in French oak barrels.

#### AGING

14 months in French oak barrels, 40% of them are new and 60% of second use.

#### COLOR

Deep garnet

#### AROMA

Complex and elegant perfumes with balsamic woods, toast, aromatic, licorice, red fruits and lactic notes.

#### PALATE

Very tasty, fresh, enveloping and fluid. The notes of black fruit, cassis, blackberry and cinnamon stand out with an elegant finish with barrel aromas. Tasty and persistent evolution with elegant tannins.

LA CASONA  
DE ARÍNZANO  
2015

