



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.

GUÍA GOURMET

95 pts

GUÍA PEÑÍN

92 pts

WINE TROPHY

GOLD MEDAL

CONCOURS MONDIAL
DE BRUXELLES

SILVER MEDAL

WINEMAKER

José Manuel Rodríguez

VARIETAL COMPOSITION

85% Tempranillo, 10% Merlot, 5% Cabernet Sauvignon

APPELLATION

D.O.P. Pago de Arinzano

SOIL

Plots: Tempranillo Plano 23, Merlot El Caserío and Cabernet Plano 27

Soils: Plano 23: composed mostly of boulders and gravels. El Caserío: with an alluvial land.

Plano 27: with a clay soil.

VINEYARD YIELD 4.000 kg/ha.

HARVEST DATE

Tempranillo on September 25, Merlot approximately on October 10 and Cabernet Sauvignon on November 5.

ALCOHOL 15% Vol.

PH 3.62

ACIDITY 5.9

VINIFICATION

Harvest in a small box of 12 kg, cooling of the temperature of the grapes to 0-4°C, selection of bunch on tape, qualitative destemming (oscillys) and selection of berry.

FERMENTATION

Fermentation for 15 days with low level of extraction and fermentation not exceeding 22°C, the objective is to preserve the fruit to the maximum and have a medium, noble structure, with a delicate and elegant tannin.

MALOLACTIC

Malolactic fermentation in tank.

AGING

14 months in French oak barrels, 40% new and 60% second use

COLOR

Garnet red with ruby reflections.

AROMA

Complex and intense fresh fruit aromas, such as cherries and strawberries. Pastry cream, mint, spices and cinnamon notes stand out.

PALATE

Intense with great expression, volume, persistence and balance. Sweet and ripe tannins that provide freshness and give way to a silky and elegant finish. Slow evolution in the bottle with an optimal consumption between 3 and 6 years.

HACIENDA DE ARÍNZANO

TEMPRANILLO 2019

