

AMAYA 2018

“Amaya Arzuaga Colección”



Bodegas Arzuaga Navarro s.l.

ARZUAGA

www.arzuaganavarro.com



GRAPES

95% Tempranillo and 5% Albillo Mayor.

PRODUCTION

2857 Bordeaux bottles of 75 cl. and 180 Magnum. Also available in big bottles.

VINEYARD

Grapes from centuries-old pre-phyloxera vineyards in the Ribera del Duero, located on soils with supplementary characteristics (soils of sandstone and alluvium complemented with limestone soils at high altitudes) that combine their best qualities, achieving a spectacular result.

WINEMAKING AND AGING

After a meticulous follow-up during the 20 days prior to the date of collection and finding the moment when the grapes reached the optimum degree of maturity, they were harvested by hand and taken to the winery in boxes of no more than 15 kg. where the bunches were selected to cover them with their own stalk and proceeding to a light treading daily before alcoholic fermentation. After the beginning of the fermentation, in addition to the treading of the bunches, the necessary punching was carried out. 17 days after the arrival of the grapes, it was discovered and the wine was introduced into 16 new French oak barrels from different forests to achieve the aromatic complexity that characterizes it; the stay in the barrel lasted from mid-October 2018 to June 2020, when the wine was bottled.

TASTING

👁 VISUAL

Clear, bright, cherry red with a high robe and violet nuances.

👃 NOSE

Great aromatic complexity, at first the aromas of hay and freshly cut grass merge, coming from the fermentation of the whole harvest, together with aromas of toffee from the stay in the barrel. As time goes by, we find light toasted and caramelized products that blend with the fruit.

👤 MOUTH

Unctuous, velvety and taste. Elegant and persistent in the mouth. We remember the aromatic complexity that we perceived in olfactory phase at the finish.

TASTING DATE

July 2022

WINEMAKER

Adolfo González Lázaro

ANALYSIS

ALCOHOL GRADE:	14,9% VOL.	(SO2) TOTAL:	98 MG/L
TOTAL ACIDITY (TARTARIC)	4,61 G/L	(SO2) FREE :	28 MG/L
VOLATILE ACIDITY (ACETIC)	0,63G/L	REDUCING SUGARS :	1,41 G/L
		Ph:	3,60



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