

# CRIANZA 2019

*"Our great flagship"*



Bodegas Arzuaga Navarro s.l.

## ARZUAGA

www.arzuaganavarro.com



### GRAPE VARIETY:

Tempranillo 94%, Cabernet Sauvignon 6%

### VINEYARD

The Tempranillo variety with which this wine is made belongs 70% to the La Maquinilla vineyard, the oldest of our La Planta farm; cultivated at 911 meters of altitude in calcareous clay soils with limestone rock one meter from the surface, together with 30% of grapes from centuries-old vineyards of pebbled and sandy soils, from the area of the province of Burgos.

### ELABORATION AND AGEING

In mid October at the optimum point of maturation, the bunches are harvested in boxes of 15 kg. then pass through a selection table and destemmed to your encube in stainless steel tanks, where after a few days macerating in cold, will ferment at a maximum temperature of 26°C.

A period of 16 months in barrels, 75% French oak and 25% American oak, makes it an elegant wine, fine and subtle.

### TASTING

#### VISUAL

Clean and bright. Dark cherry colour with purple flashes.

#### NOSE

Powerful nose, high aromatic diversity, with a predominance of ripe red and black fruits with spicy touches and balsamic notes with a roasted finish.

#### PALATE

Large volume in the mouth passage providing soft and mellow sensations that last over time thanks to its great fruitiness amplitude and length. The wine in the mouth is a faithful reflection of such a complex nose. These connotations give wine elegance and personality.

### WINE MAKER

Adolfo González

### TASTING DATE

September 2021

### RECOMMENDED FOOD AND CONSUMPTION

Ideal companion for red meats, big game and feather, roasted or in sauce. Blue fish and soft cheeses. Service temperature: 16-18°C.

### ANALYSIS

ALCOHOLIC GRADE:	14,6% VOL.	TOTAL SO2:	98 MG/L
TOTAL ACIDITY (TARTARIC):	4,65 G/L	FREE SO2 :	34 MG/L
VOLATILE ACIDITY (ACETIC)	0,58 G/L	SUGAR REDUCERS:	1,43 G/L
		Ph:	3,67



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