

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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