

# RESERVA ESPECIAL 2017

*The terroir in high expression*



Bodegas Arzuaga Navarro s.l.

## ARZUAGA

www.arzuaganavarro.com



### VARIETIES

97% Tempranillo 3% Cabernet Sauvignon

### PRODUCTION

13.252 bottles of 0,75 L., 899 bottles of 37,5 cl and 300 bottles Magnum of 1,5 l.

### VINEYARD

A selection of vineyards with more than 90 years is made taking into account differentiation of land as well as altitudes for the Tempranillo. And always harvested separately. This type of vineyards assures us low productions, ideal for these elaborations.

### WINEMAKING PROCESS AND AGING

Careful selection of bunches carried out in the manual harvest and subsequent vatting without the use of mechanical elements. Alcoholic fermentation in wooden vats and malolactic fermentation in new French oak barrels. Aged for 34 months in barrels.

### TASTING:

#### VISUAL

High intensity, intense purple red with cardinal hues.

#### NOSE

Great aromatic complexity with high initial intensity with very fine aromas dominated by fruity tones that gradually merge with the spices, tobacco and caramel typical of the aging as well as with balsamic and mineral touches. Very fine and complex aromas that evolve throughout the tasting.

#### MOUTH

Fleshy, creamy and unctuous wine. With a characteristic freshness that makes us recall the previously detected fruity tones in the aftertaste.

### TASTING DATE

March 2021

### FOOD PAIRING AND CONSUMPTION

To complement the elegance of this wine, we recommend its accompaniment with roasted red meats or in sauce, game of hair and feathers, soft or slightly cured cheeses and blue fish.

For a pairing of contrasts, try leaving a little for last and enjoying a dark chocolate dessert.

If it is uncorked at the moment of consumption, it is advisable to carefully decant or previously serve in the glass and allow the wine to oxidize. Ideal consumption temperature 16°-18°C.

### WINE MAKER:

Adolfo González

### ANÁLISIS

ALCOHOLIC GRADE	14,8% VOL.	TOTAL SO2:	132 MG/L
TOTAL ACIDITY (TARTARIC):	4,54 G/L	FREE SO2 :	33 MG/L
VOLATILE ACIDITY (ACETIC):	0,54 G/L	SUGAR REDUCERS:	1,43 G/L
		Ph:	3,67



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