



PROPIEDAD DE  
ARÍNZANO  
VINOS DE PAGO

## ARÍNZANO

---

### GRAN VINO BLANCO 2010

**Appellation:**

Pago de Arínzano.

**Vintage characteristics:**

Length of the vegetative cycle: normal.

Yield per hectare: low ( 3.500 kg/ ha)

Harvest period: delay.

Climate:

- Winter: great climate contrasts.
- Spring: very fresh and humid.
- Summer: most of the season mild, and warm at the end.
- Autumn: mild and clear cloudless sky

**Grape variety:**

Chardonnay 100%

**Ageing:**

11 months in French oak barrel on its own lees with the corresponding "Battonages", defined according tasting.

- 50% new.
- 50% second year.

**Alcohol:**

13, 5% Vol.

**Colour:**

Pale gold color in the center with subtle green highlights on the edges of the glass.

**Nose:**

Intense and fine, complex, brioche, lemon, dried fruits, mineral.

**Palate:**

Intense and fresh in the mouth, well balanced with a very long and persistent finish that caresses the palate.

**Fundamental characteristics of this wine:**

Complex wine, very expressive, fine, elegant, fresh and balanced.

Faithful reflection of the land and the climate.

