



PROPIEDAD DE  
ARÍNZANO  
VINOS DE PAGO

## ARÍNZANO

### LA CASONA 2008

#### Vintage characteristics

Length of the vegetative cycle: long

Yield: average - low

Harvest period: delayed

Climate: warm winter, humid, soft spring and summer, warm, dry autumn

#### Grape varieties

75% Tempranillo

25% Merlot

#### Ageing

14 months in French oak barrels

40% new, 60% second wine

#### Alcohol

14% Vol.

#### Colour

Deep ruby red, intense, bright.

#### Nose

Of perfect purity. Powerful, fine and complex. Fresh notes of black fruit –

cassis, blackberry- and chocolate. A touch of cinnamon,

Havana cigar

and cedar wood.

#### Palate

Velvety attack. Tasty evolution. Meaty texture, firm and silky tannins.

Long finish. All the quality of Tempranillo grape above exceptional

terroir. Disclosure of sensitive and precise winemaking.

#### Fundamental characteristics of this wine

Complex, expressive, elegant, very harmonious.

Very slow evolution in bottle.

This wine is a real delight now and the next ten years.

