



ARÍNZANO

GRAN VINO 2008

Viticultural Area
D.O. Pago de Arínzano

Characteristics of the Vintage
Duration of the vegetative cycle: long
Yields per hectare: average - low
Maturation period: delayed
Weather: warm winter; humid, soft spring and summer.
Warm, dry autumn.

Grape variety
Tempranillo

Ageing
14 months in French oak barrels
50% new, 50% second wine

Alcohol
14% Vol.

Production

9736	0,75 lt.	
399	1,5 lt.	Magnum
80	3 lt.	Double Magnum
25	6 lt.	Imperial
10	9 lt.	Salmanazar
10	12 lt.	Balthazar

Colour
Deep, garnet colour. Unevolved.

Nose
Intense aromas of black fruits. Predominantly mineral and empyreumatic notes –wood, China ink-, Stone and smoke hints.

Palate
Ample attack, pleasant and velvety in the mouth. Tasty and dense evolution. Very long persistence.

Fundamental Characteristics of this Wine
This wine shows all the potential of Tempranillo variety.
Very slow evolution in bottle; it is a wine to enjoy now and over the next years.



Tasting notes by Denis Dubourdieu