



## ARÍNZANO

### LA CASONA 2010

**Appellation:**

Pago de Arínzano.

**Vintage characteristics:**

Length of the vegetative cycle: normal

Yield per hectare: medium-low

Harvest period: average

**Climate:**

- Winter with contrasts,
- spring very fresh and humid,
- summer beginning mild evolving to hot and dry.
- Autumn mild and clear.

**Grape variety:**

75% Tempranillo.

25% Merlot.

**Ageing:**

14 months in French oak barrel

40% new

60% second year

**Alcohol:**

14º Vol.

**Colour:**

Deep ruby

**Nose:**

Strong pure aroma.

Notes of black fruit, Cassis fruit, blackberry, cinnamon, cardamom seeds, tobacco, cedar and juniper wood.

**Palate:**

Sweet and velvety attack.

Tasty evolution.

Good and persistent tannins.

Long aftertaste.

The fruity and nobility of the Tempranillo grape is very present. The elegance and finesse of a good and accurate vinification is very present.

**Fundamental Characteristics of this wine:**

Very complex and expressive, elegant, very harmonious.





PROPIEDAD DE  
ARINZANO  
VINOS DE PAGO