



PROPIEDAD DE
ARÍNZANO
VINOS DE PAGO

ARÍNZANO

AGRICULTURA BIOLÓGICA MERLOT 2017

Vintage characteristics:

Length of the vegetative cycle: normal

Yield per hectare: low (3.000 kg/ha)

Harvest Period: slightly early

Climate:

Mild winter and summer, warm and dry autumn.

Grape Variety:

Organic Merlot 100%

Ageing:

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

Alcohol content:

15,00 % Vol.

Production:

5.360 bottles 0,75L

122 bottles 1,5L

20 bottles 3 L.

Colour:

Intense, deep. Cherry red. Young.

Nose:

Very fine and subtle. Very varietal. Black fruits (morello cherry, sloe, ripe medlar). Hints of spices and underbrush (nutmeg, dry backen...).

Palate:

Full-bodied attack. Very well-balanced and harmonious evolution. Silky tannins. Perfectly-integrated oak. Elegant and long finish. Complex aftertaste compound of mineral notes and scents of noble oak.

Fundamental Characteristics of this wine:

Fine, subtle, very harmonious. Lively. Great potential of evolution in bottle.

