



ARÍNZANO

GRAN VINO WHITE 2016

Vintage characteristics:

Length of the vegetative cycle: normal

Yield per hectare: low (1.800kg/ha)

Harvest Period: normal

Climate:

- Winter of contrasts.
- Spring cold and wet.
- Summer mild and hot to the end.
- Autumn mild and wet.

Grape Variety:

Chardonnay 100%

Vinification:

Direct pressing, traditional short maceration. Fermentation 100% in barrels. No malolactic.

Ageing:

11 months in French oak barrels.

75% new and 25% second wine. Over its lees with battonages.

Alcohol content:

15,00 % Vol.

Colour:

Pale gold colour 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.

