



ARÍNZANO

LA CASONA 2010

Vintage characteristics:

Length of the vegetative cycle: normal

Yield per hectare: low (3.000 kg/ha)

Harvest Period: average

Climate:

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

Grape Variety:

Tempranillo 75%

Merlot 25%

Ageing:

14 months in French oak barrels

40% new y 60% de second year.

Alcohol content:

14 % Vol.

Colour:

Deep ruby.

Nose:

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

Palate:

Sweet and velvety attack. Tasty evolution. Good and persistent tanins. 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 and very harmonious.

