



ARÍNZANO

SEÑORÍO DE ARÍNZANO 2016

Vintage characteristics:

Length of the vegetative cycle: normal

Yield per hectare: low (2.500kg/ha)

Harvest Period: over the average

Climate:

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

Grape Variety:

- Tempranillo 100%

Ageing:

- 14-18 months in French oak barrels.
- 50% new and 50% second wine.

Alcohol content:

- 14,5 % Vol.

Colour:

- Deep, ruby, young.

Nose:

- Intense with aromas of black fruits. Outstanding mineral notes, Chinese ink, firewood.

Palate:

- Full bodied attack, highly balanced and well-structured on the palate. Silky tannins. The evolution of this wine is very tasty and dense. Persistent, very long and fine finish.



More Relevant Characteristics of this wine:

Señorío de Arínzano is a tribute to the X Centuries of History of vineyards planted in the Pago de Arínzano Estate. It is an exclusive wine, crafted solely with TEMPRANILLO grapes from 20 rows of the Peñazas 14 Vineyard, where there is a unique combination of fresh climate and a particularly limestone rich soil. After a precise double selection process at the winery, the chilled grapes were delicately taken into a "lagar" where they went through a long 2 weeks cold skin contact, followed by 20 days of fermentation and feet crushing pursuing a perfect maceration. Aged for 22 months in a French Bordeaux barrel this wine displays all the freshness, elegance and vibrancy of the Tempranillo ripened in such singular terroir.