



PROPIEDAD DE
ARÍNZANO
VINOS DE PAGO



PROPIEDAD DE ARÍNZANO
PRESS KIT

PROPIEDAD DE ARÍNZANO

SINCE 1055



The Propiedad de Arínzano estate is unlike any other, not only is it unique based on its art and design, but also because it is the oldest wine property of Spain, dating to 1055.

Located in the region of Navarra in the northeastern part of Spain, between the renowned wine regions of Rioja and Bordeaux, it is also one of the very few estates in all of Spain to be recognized with Pago status, and the first from northern Spain.



It was in 1055 that the nobleman Sancho Fortuñones de Arínzano gained ownership of the property, coming to him as a gift from Navarra's king, García de Nájera, as a reward for his loyalty in the wars with neighboring kingdoms. He then offered the property to the monks from Iguire and Iruzu to make wine for the pilgrims of the Camino de Santiago. In the 16th century, Mosén Lope de Eulate, a nobleman and the advisor to the King, Juan de Labrit, chose the estate as the ideal site for the construction of his palace, retaining the Armor Tower already on the site. By the 18th century, the property had passed to the hands of the Marquess of Zabalegui, ordered the construction of a rural mansion where he could enjoy the natural beauty of the estate. At the turn of the 19th century his children constructed a small chapel dedicated to San Martin de Tours, the patron saint of winemaking. This chapel was built by the same architects who rebuilt San Sebastian after it was

destroyed by Napoleon. It stood as a final monument to the noble viticultural history of this estate, even as the pillars of Spanish nobility fell apart and the estate fell into disuse.

In 1988, after nearly a century had passed since grape vines had graced the valley's slopes due to phylloxera, Propiedad de Arínzano was rediscovered. The vineyards were carefully replanted, matching each grape varietal with the parcels best suited for their cultivation. The historic buildings on the property, as well as the winery itself, were reconstructed by Spanish architect Rafael Moneo, the only Pritzker Prize awarded architect in Spain. He also designed the stunning entrance to the winery, which provides the inspiration for a new brand identity for Propiedad de Arínzano. At the turn of the 21st century that their Majesties the King and Queen of Spain inaugurated the Arínzano winery, and officially celebrated the rebirth of a noble tradition more than a thousand years old.

Propiedad de Arínzano's mission is to create wines that express the characteristics of their singular estate and vineyards by using the most advanced and careful techniques, while also ensuring an artisanal treatment through the whole winemaking process. Propiedad de Arínzano also welcomes visitors in a variety of ways, and invites you to come and enjoy a wonderful stay in Navarra. They offer the best way to enjoy the surroundings, the seduction of the world of the wine cellar and unique wine tourism attractions of the highest quality.

PROPIEDAD DE ARÍNZANO VINEYARDS & WINEMAKING



Propiedad de Arínzano stands out for many reasons: its history, art and especially the uniqueness of the terroir. And it can really lay claim to that 'uniqueness' as it has been recognized with Pago status, and it is the first Pago in the north of Spain.

The Pago classification is Spain's highest category for winemaking, above D.O.Ca. It is awarded only to estates that exhaustively demonstrate not only an excellent and unique climate and terroir, but also a winemaking that turns these inherent qualities into extraordinary wines.

The aim at Arínzano is to create wines that express the singular character of the Arínzano estate. The most advanced and careful techniques are utilized to guarantee an artisanal treatment through the whole winemaking process. The viticultural practices not only respect, but actually favor the natural environment as well.

Even the winery building itself embodies the philosophy of the estate. Produced from environmentally friendly materials, Rafael Moneo designed the building to truly become part of the terroir it occupies and became in his own words, 'the landscape winery'. Inside, the winery is designed to be perfectly suited for winemaking. It combines the most modern technology with an organic flow through the winery for the grapes, guaranteeing a delicate treatment and precise control throughout the whole winemaking process.

The unique microclimates of the estate create a singular environment for vine growing. The proximity to the Atlantic Ocean creates a high variance in summer temperatures, day to night, while the Ega River provides a moderating influence. Of the 355 hectare estate, 128 hectares are dedicated to the cultivation of Pago vineyards. These are planted in a complex geology, each parcel demonstrating distinct characteristics. The vineyards are planted on soils formed by loams, sand, limestones, and limonites from the Neogenic era, along with gypsum and dolomites from the Triassic era. The varieties include Tempranillo, Merlot, Cabernet Sauvignon and Chardonnay.



PROPIEDAD DE ARÍNZANO OUR WINES



Propiedad de Arínzano produces two lines of wine as well as several singular products.

SEÑORIO DE ARÍNZANO



The estate's icon wine, the first vintage of which is 2016. It will only be produced in limited quantities and released in very select markets.

GRAN VINO



The pinnacle of winemaking at Arínzano. This line includes a Blanco (Chardonnay) and Tinto (Tempranillo), each aged in French oak.

LA CASONA



A special wine that embodies the unique expression of the estate of Arínzano. It is a blend of Tempranillo and Merlot.

AGRICULTURA BIOLÓGICA MERLOT



This wine shows the full potential of the Merlot grape treated exclusively with natural processes, without artificial alterations either in the vineyard or winery, and avoiding intensive agriculture. This wine is organic.

HACIENDA DE ARÍNZANO



Wines to be enjoyed at every occasion, the line includes a Blanco (Chardonnay), Rosado (Tempranillo) and Tinto (Tempranillo blend).

PROPIEDAD DE ARÍNZANO OUR HOSPITALITY



Propiedad de Arinzano offers guests a variety of options for experiencing this unique place. Luxurious accommodation options are available, as well as enotourism activities, gourmet gastronomy experiences and, of course, the exceptional wines.

ACCOMMODATIONS

The estate has two luxury guest houses, each with four bedrooms.

La Casona will provide you with a sensation of luxury and a memory you will always cherish. Enjoy relaxing in a room that offers the charm of an early 18th century (1715) house with the comforts and amenities of the present-day.

The Villa offers a superb break in the heart of Navarra in an atmosphere of luxury and intimacy.

ENOTOURISM

A number of diverse activities abound. Explore the local natural environment through a trip to the source of the Urederra River and the Urbasa mountains or the Bardenas, a semi-desert and national park with stunning scenic routes. Or delve into local culture in nearby Pamplona or Olite, with deep history, architecture and museums. Or find the nexus of wine and gastronomy through a truffle hunting experience or visit to a caviar breeding center – all accompanied by wine tasting experiences!

GASTRONOMY

Propiedad de Arinzano offers a wide range of gastronomic dishes as part of an exclusive cuisine based on local and seasonal produce. The estate's chef has worked under the wing of Enrique Martínez, one of the most renowned chefs in Navarran and Spanish cuisine.

A trip to Propiedad de Arinzano would not be complete with a visit to the Jamón Room - located in one of the most emblematic historic buildings, the Medieval Tower. The Jamón Room offers an array of tasting options situated around Iberian Ham, better called "Jamón Ibérico", one of the most valued gourmet products in the world. They offer short workshops to discover its particularities, the ways to conserve, to age and to serve it, and a unique choice of "Ibéricos" paired with Arinzano wines.

MORE INFORMATION ON ALL OF OUR HOSPITALITY SERVICES CAN BE FOUND AT:

🌐 arinzano.com/en/accommodation

✉ reservas@arinzano.com

📷 [@pagodearinzano](https://www.instagram.com/pagodearinzano)

PROPIEDAD DE ARÍNZANO WINEMAKER BIO



The winemaker at Propiedad de Arínzano is José Manuel Rodríguez. He arrived at the estate in 2015 as winemaker and now holds the position of Technical Director of Vineyards and Winery.



MEDIA CONTACT:

Thea Schlendorf, Benson Marketing Group
Schlendorf@BensonMarketing.com
917.633.6002 ext 1

Prior to joining the team at Arínzano, he was responsible for all winery and oenological operations at Numanthia Termes (LVMH Group) for six years. José Manuel earned an agricultural engineering degree specializing in oenology and then a Masters degree in oenology and viticulture at the Polytechnic University of Madrid.

José Manuel is originally from a small town near Toro in Spain, which is one of the most respected quality wine producing regions in the country. It is here that his passion for vines and winemaking has its roots. The son of a farmer and a wine grower, he can remember watching his grandfather make wine for their family.

In his years at Numanthia, José Manuel mastered the art of creating elegant, structured and powerful red wines. And he brings this expertise to Arínzano, to help craft the estates icon wines in particular. One of the most significant features of Propiedad de Arínzano is the fact that the Ega River cross the entire estate. This gives the land its very unique soils and microclimates – its terroir. This is a very significant contributor to the estate's status as Vino de Pago. And thus the goal of winemaking at Arínzano, and José Manuel's constant challenge, is how to best transmit this unique profile through the glass for the world to enjoy.