



PROPIEDAD DE
ARÍNZANO
VINOS DE PAGO

Propiedad de Arínzano is the oldest wine property in Spain, since 1055. Located in Navarre, it is one of the twenty estates in Spain to be recognized under the prestigious Vino de Pago denomination. Its mission is to create wines that faithfully express the characteristics of its unique terroir combining the most advanced techniques with an artisanal treatment through the whole winemaking process.

Propiedad de Arínzano

GRAN VINO BLANCO 2016



A complex, expressive wine that is fine, elegant, fresh and balanced. As a true reflection of its soil and climate, it is probably the most peculiar Chardonnay you will ever find in Spain.

VINTAGE CHARACTERISTICS

Vegetative cycle length: normal

Yield per hectare: low (1.800 kg/ha)

Harvest Period: normal

Climate: mild and wet autumn, winter full of contrasts, cold and wet spring, mild summer ending in hot temperatures.

GRAPE VARIETY

Chardonnay 100%.

VINIFICATION

Direct pressing with a traditional short maceration. Fermentation in barrels with no malolactic fermentation.

AGING

11 months in French oak barrels, 75% of them are new and 25% of second use. Aging over its lees with frequent battonages.

ALCOHOL

15% Vol.

COLOR

Pale gold color in the center with subtle green reflections over the edges.

AROMA

Intense, complex and fine aromas with brioche, lemon, dried fruits and mineral hints.

PALATE

Intense and fresh, well balanced with a very long persistent finish. A caress for the palate.

94 pts

GUÍA PEÑÍN 2020

91 pts

JAMES SUCKLING 2019