



For almost 1000 years, Arínzano has been cultivating the mystery of Time and Nature. Located in an incomparable valley, magnified by its microclimates, the stone, the earth and the water give rise to an exceptional terroir conducive to the singular expression of three great varieties of wine. The estate has been successively owned by monks, lords and wine families, but it has always had a vocation linked to wine. Today, in the center of this magnificent valley crossed by the Ega River and the Cierzo wind, Arínzano reveals wines that preserve the strength and grace of Time and Earth.

Arínzano, a thousand years of mystery.

Time stops when tasting A de Arínzano. This rosé is born in the vineyard. Thanks to a direct pressing of cluster and subsequent ageing on lees in post fermentation, it is charming, vibrant and elegant. The perfect partner for the spring-summer season.

WINEMAKER

José Manuel Rodríguez

VARIETAL COMPOSITION

100% Tempranillo

SOIL

Parcel: Zarralagaiza and Plano 24
Soil: sand and gravel on surface, supported by clay further down.

VINEYARD YIELD

6.000 kg/ha

HARVEST DATE

4 October 2024

ALCOHOL 13.5% Vol.

PH 3.21

ACIDITY 6.3

VINIFICATION

Harvest of plots in 200 kg bins, direct pressing without destemming and short, low temperature maceration.

FERMENTATION

Short formation at a very low temperature 14-16 degrees.

MALOLACTIC

No

AGING

Approximately 4-6 months on less in stainless still tanks.

COLOR

Pale pink, brilliant and lively.

AROMA

Red fruit notes, such as fresh strawberries, and citrus like orange peel and pink grapefruit, with hints of rose and white pepper.

PALATE

A fresh entrance. A velvety, fine and elegant wine that is very alive, expressive and exciting. Silky finish, friendly and persistent.

ARÍNZANO

A DE ARÍNZANO 2024

