



ARÍNZANO
A THOUSAND YEARS OF MYSTERY

For almost 1000 years, Arinzano 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, Arinzano reveals wines that preserve the strength and grace of Time and Earth.

Arinzano, a thousand years of mystery.

This rosé is born in the vineyard. Thanks to a direct pressing and a subsequent aging on lees in post-fermentation, it reveals a charming, vibrant and elegant character. The perfect partner in crime for the spring-summer season.

GUÍA GOURMET

93 pts

GUÍA INTERVINOS

92 pts

GUÍA PEÑÍN

91 pts

WINEMAKER

José Manuel Rodríguez

VARIETAL COMPOSITION

100% Tempranillo

SOIL

Plots: Zarralagaiza and Plano 24
Soil: sand and gravel on the surface, supported by clay.

VINE TRAINING VSP 5.57 feet high

VINEYARD YIELD 6.000 kg/ha

HARVEST DATE

20/09/2022, after exhaustive maturity controls and tastings. Extremely precise harvest in each microplot due to satellite and drone use.

ALCOHOL 13.5% Vol.

PH 3.24

ACIDITY 6.3

VINIFICATION

Microplot harvest, direct press without destemming and low temperature short maceration.

FERMENTATION

Short low temperature fermentation at 52-61 °F.

MALOLACTIC No

AGING

4-6 months on lees in stainless still tanks.

COLOR

Pale blush pink.

AROMA

Intense red fruits and citrus notes. Roses and white pepper undertones which blend perfectly into its fruity character.

PALATE

Velvety, refined and elegant. Very vivid and expressive with a persistent finish. Bursting with refreshing citrus notes, strawberries, orange peel, pink grapefruit and floral aromas.

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A DE ARÍNZANO 2022

