



**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.*

*Time stops when tasting A de Arinzano. 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**

10 of September 2023

**ALCOHOL** 13% Vol.

**PH** 3,24

**ACIDITY** 5,8

#### **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 2023

