



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 the 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 Hacienda de Arinzano Chardonnay. A complex, fresh, creamy and grand gastronomic wine, from different parcels of the incomparable property owned by Arinzano.

WINEMAKER

José Manuel Rodríguez

VARIETAL COMPOSITION

100% Chardonnay

APPELLATION

D.O.P. Pago de Arinzano

SOIL

Plots: Plano 26 and Los Almendros
Soils: with gravels and edge on the surface, as well as, clay in depth.

VINEYARD YIELD

4.500 kg/ha

HARVEST DATE

Beginning of September 2023

ALCOHOL 13.5% Vol.

PH 3.29

ACIDITY 6.4 g/L

VINIFICATION

Harvest in small 10-12KG boxes, manual selection of clusters and directly to the press without destemming. Directly to fermentation in tanks.

FERMENTATION

Fermentation in tanks at low temperature 15-17 degrees maximum.

MALOLACTIC

No

AGING

70% in stainless steel tanks and 30% in French oak barrels, both during 12 months.

COLOR

Intense, clean and bright. Straw yellow in the center with greenish reflections at its edges.

AROMA

Complex wine dominated by citrus, such as lemon and orange peel, with exotic fruit nuances, such as mango and pear. Balsamic touches, such as mint and honey. A finish of slightly roasted nuts, such as almond, hazelnut, we can also find, white pepper.

PALATE

Creamy and fresh in the mouth with a persistent and balanced finish.

HACIENDA DE ARÍNZANO

CHARDONNAY 2023

