



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 Hacienda de Arinzano Tempranillo. A blend that fuses the three reds present in Arinzano, Tempranillo, Merlot and Cabernet Sauvignon, and that stands out for its aromatic expressiveness and silky finish.

WINEMAKER

José Manuel Rodríguez

VARIETAL COMPOSITION

Tempranillo 85% | Merlot 10% | Cabernet Sauvignon 5%

APPELLATION

D.O.P. Pago de Arinzano

SOIL

Plots: Tempranillo from Plano 23, Merlot from El Caserío and Cabernet Sauvignon from plano 27

Soils:

- Plano 23: Composed of rocks and gravel
- El Caserío: with alluvial terrain
- Plano 27: with clayey soil

VINEYARD YIELD

4.000 kg/ha.

HARVEST DATE

Tempranillo on September 25, Merlot on October 5 and Cabernet Sauvignon mid November.

ALCOHOL 14,5% Vol.

PH 3,62

ACIDITY 5,4

VINIFICATION

Harvest in small 12 kg box, cooling at 0-4 degrees, manual selection, qualitative destemming (Oscilys) and berry selection.

FERMENTATION

Fermentation for 15 days with low level of extraction and fermentation not exceeding 22 degrees, the objective is to keep maximum fruit and have a medium structure, noble with delicate, elegant tannins.

MALOLACTIC

Malolactic fermentation in tank.

AGING

Around 14 months in French oak barrel, 40% new and 60% second use

COLOR

Garnet red with bluish reflexes.

AROMA

Intense aroma of fresh fruits, such as cherries and strawberries, pastry cream and balsamic notes.

PALATE

Intense with good expression, volume, persistence and balance. Tannins that provide freshness and give way to a silky and elegant finish. Slow evolution in bottle with optimal consumption between 3 and 6 years.

HACIENDA DE ARINZANO

TEMPRANILLO 2020

