



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.

GUÍA GOURMET 2021

93 pts

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

September 12 2020

ALCOHOL 14.5% Vol.

PH 3.4

ACIDITY 6.3

VINIFICATION

We start with the manual harvest in box of 10-12kg. Small selection in tape of its bunches and directly to the press without destemming. Directly to fermentation in tank.

FERMENTATION

Fermentation in tank at low temperature 15-17°C maximum.

MALOLACTIC

No

AGING

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

COLOR

Intense, lively, clean and bright. Straw yellow in the center with greenish reflections around the edges.

AROMA

Complex wine dominated by citrus fruits, such as lemon and orange peel, with nuances of exotic fruit, such as pear and mango. Balsamic hints, like peppermint and honey appear. The aftertaste is reminiscent of slightly toasted nuts, such as almond and hazelnut, and white pepper.

PALATE

Friendly attack. Creamy, fresh and oily in the palate with a highly persistent and balanced finish.

**HACIENDA
DE ARÍNZANO**
CHARDONNAY 2020

