



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.

A masterpiece of nature. This merlot created under organic agriculture standards shows all the potential that this varietal can offer when it is treated exclusively with natural processes, without artificial alterations either in the vineyard nor in the winery and avoiding intensive agriculture. A rare, elegant and complex wine for connoisseurs.

GUÍA GOURMET 2021

95 pts

GUÍA PEÑÍN 2022

92 pts

CONCOURS MONDIAL
DE BRUXELLES 2022

**SILVER
MEDAL**

CONCOURS MONDIAL DE
VINS BIOLOGIQUES 2022

**SILVER
MEDAL**

WINEMAKER

José Manuel Rodríguez

VARIETAL COMPOSITION

100% Organic Merlot

APPELLATION

D.O.P Pago de Arinzano

SOIL

Plot: The Muga

Soil: 100% clay farm, fertile and vigorous

VINEYARD YIELD 3.500 kg/ha

HARVEST DATE

On october 10 2018

ALCOHOL 16% Vol.

PH 3.70

ACIDITY 6.2

VINIFICATION

Harvest in small box of 12 kg, selection of bunch, qualitative destemming (oscillys) and selection of berry. Unsweetened incubate with pre-fermentation macerations between 8-12°C.

FERMENTATION

Fermentation for 15-20 days with high level of extraction to achieve the capacity for subsequent aging, as well as the desired structure.

MALOLACTIC

Malolactic fermentation in French oak barrels.

AGING

14 months in French oak barrels, 50% new and 50% second use

COLOR

Intense deep cherry red.

AROMA

Fine and subtle. A true reflection of the varietal, marked by black fruit, cherry, sloe and medlar. Spicy and undergrowth nuances, such as nutmeg, fern and mint.

PALATE

Round attack. Balanced palate with velvety tannins and well-integrated wood. Elegant, long finish with a complex aftertaste in which mineral nuances and oak's noble character stand out. Great aging potential in bottle.

ARÍNZANO
MERLOT AGRICULTURA
BIOLÓGICA 2018

