



**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 Arinzano Gran Vino Tinto. A deep, silky wine with great persistence, from calcareous plots, which expresses the potential of Tempranillo at its maximum splendour.

GUÍA VINOS GOURMETS

**97** pts

GUÍA VIVIR EL VINO

**96** pts

GUÍA SEVI

**95** pts

GUÍA PEÑÍN

**93** pts

THE DRINK BUSINESS

(The Wine Travel  
Retail Masters)

**BRONZE  
MEDAL**

#### WINEMAKER

José Manuel Rodríguez

#### VARIETAL COMPOSITION

100% Tempranillo

#### APPELLATION

D.O.P. Pago de Arinzano

#### SOIL

Plot: Peñazas 16

Soils: a calcareous-clay area, well-drained healthy soils

#### VINEYARD YIELD

2,500 kg/ha

#### HARVEST DATE

Middle of October

**ALCOHOL** 14.5% Vol.

**PH** 3,58

**ACIDITY** 5,4

#### VINIFICATION

Selection of micro-parcels by satellite zoning. Harvest in small 12 kg boxes, bunch selection by hand and subsequent berry selection bound for 4 different elaborations.

#### FERMENTATION

This wine is obtained from four different elaborations:

- Fermentation of whole frozen berry in closed barrel.
- Fermentation in vertical open barrels with a traditional elaboration through batonnage.
- Pisage on whole grapes in a bath of 1000 kg.
- Classical fermentation in tanks with pre fermentation, and post-fermentation macerations.

The fusion of these four elaborations will then be put into barrels for ageing.

#### MALOLACTIC

Malolactic in barrels in spring, in this way we cause the condensation of anthocyanin tannins during all this pre-malolactic time.

#### AGING

Approximately 14-18 months of ageing in French oak barrels, 25% new and 75% of second use.

#### COLOR

Deep ruby red

#### AROMA

Highlighted red and black fruit notes, cassis, mora, giving complexity some well integrated balsamic notes, chocolate and pastry. Very elegant, delicate.

#### PALATE

Very full and enveloping in the mouth with silky tannins and dense evolution. Persistent and elegant finish.

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GRAN VINO TINTO  
2018

