



ARÍNZANO
A THOUSAND YEARS OF MYSTERY

Time stops when tasting Arinzano Armonía, the second expression of the Chardonnay Lab. This ambitious and meticulous project was born in 2021 with the objective of finding the elements that best preserve the essence of the terroir. Armonía was conceived by José Manuel Rodríguez, winemaker, and Jon Pepper, Master of Wine, starting from the most complex elements, but no less faithful to Arinzano's terroir.

THE DRINK BUSINESS
(The Global
Chardonnay Masters)

**SILVER
MEDAL**

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.

WINEMAKER

José Manuel Rodríguez

VARIETAL COMPOSITION

100% Chardonnay

APPELLATION

D.O.P. Pago de Arinzano

SOIL

Parcel: Canteras Medio.
Soil: Pebbles at surface and clay at depth.

VINEYARD YIELD

2.500 kg/ha

HARVEST DATE

First fortnight of September.

ALCOHOL 14.5% Vol.

PH 3.34

ACIDITY 6.5

VINIFICATION

Harvest in small 12 kg boxes, cluster selection and direct pressing.

FERMENTATION

Fermentation of pressing over the 150 NTU and temperature not exceeding 14/15 degrees.

MALOLACTIC

No

AGING

This wine is characterized by three elements that have stood out above the rest preserving origin, providing complexity, ageing and freshness capacity.

· FF M+ 225 litres: New French oak barrel fine grain with high toast. It provides structure, creaminess and balsamic aromas as a complement to the notes of pastry creams and toffee. It also contributes mature fruit notes, especially tropical fruits.

· Barrica Saint Martin VLL 2nd Use: Oak barrel in its second use. It provides an interesting reduction due to the lower exposure to oxygen than in its first use, which generates unique aromatic tones. As the reduction disappears, fresh and citrus fruit notes are revealed. In the mouth, it provides freshness and balance, with a respect prominent for the varietal characteristics.

· Amphora 320 litres: amphora manufactured with clay and micro-oxygenation control, with an ovoid/inverse shape. It provides respect for varietal characteristics, highlighting freshness and good balance in the mouth.

COLOR

Intense yellow gold with high layer; bright clean.

AROMA

Very high complexity both in the nose and in the mouth, then elegance of pastry creams, frosty fruit, ripe citrus and honey.

PALATE

In the mouth it is alive, unctuous, with a creamy body and over mature fruit.

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ARMONÍA
2021

