

Time stops when tasting Arínzano Cabernet Sauvignon. The grapes come from old vineyards planted on a rocks and sand with east/west exposure to ensure its perfect maturation at the northernmost point in Spain. Cabernet Sauvignon in its most balanced and elegant expression.



GUÍA VINOS GOURMETS

94 pts

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.

Arínzano, a thousand years of mystery.

WINEMAKER José Manuel Rodríguez

VARIETAL COMPOSITION 100% Cabernet Sauvignon

APPELLATION D.O.P. Pago de Arínzano

SOIL Parcel: Plano 22 Soil: made up of pebbles on surface and clay at depth.

VINEYARD YIELD 4.500 kg /ha

HARVEST DATE End of October

ALCOHOL 15% Vol. PH 3.58 ACIDITY 6.2

VINIFICATION

Fermentation in stainless steel and part in closed barrels

FERMENTATION

Low temperature fermentation, does not exceed 22 degrees and short covers, light extraction.

MALOLACTIC Yes

AGING

Approximately 22 months in second use barrels of French oak

COLOR

Wine with a rich colours, garnet and purple tones, clean and bright.

AROMA

Very complex in the nose, balsamic menthol, chocolate tobacco, then the confined black fruit, liquorice and figs with high intensity.

PALATE

A wine with a powerful, well profiled, friendly and juicy attack at the beginning and center of mouth, with black fruit, currants, blackberries and raspberry. Powerful, fatty tannins, with good freshness and depth, very high persistence.





