



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 Eternidad. Our timeless Chardonnay. It is the expression of this variety taken to the limit. A legacy that is not only maintained, but grows and gains complexity, demonstrating the sum of virtues over time. Infinite potential. A collection of several vintages, unlimited, singular and unique.

GUÍA VIVIR EL VINO

98 pts

GUÍA INTERVINOS

95 pts

GUÍA PEÑÍN

94 pts

THE DRINK BUSINESS
(The Global
Chardonnay Masters)

**SILVER
MEDAL**

WINEMAKER

José Manuel Rodríguez

VARIETAL COMPOSITION

100% Chardonnay

APPELLATION

D.O.P. Pago de Arinzano

SOIL

Plot: Canteras

Soil: Red sandstone soil supported on calcareous rocks.

VINEYARD YIELD

1.500 kg/ha

HARVEST DATE

Early September

ALCOHOL 15.5%Vol.

PH 3.34

ACIDITY 6.5

VINIFICATION

Manual Harvest in 10-12kg boxes. Hand selection of their clusters and directly to the press without de-stemming. Light racking over the 250-300 NTU and directly to fermentation in barrels.

FERMENTATION

Fermentation in first and second use barrels low temperature not exceeding 16-18°C for maximum conservation of freshness and aromas.

MALOLACTIC

No

AGING

It consists of an ageing pyramid on 225 -litre French oak barrels. Ageing in 4 phases or heights: Solera, First criadera, Second criadera and Overtabla. Annually a saca will be done of the lower or solera phase, of one third of the volume of each barrel and its consequent filling with the barrel immediately above. Up to the fourth level or phase, which will receive the new vintage and so on.

COLOR

Deep gold with high tannins concentration, intense and vivacious.

AROMA

It is an extremely expressive Chardonnay. In the nose it has a minimally oxidative profile on top of the frosty fruit, honey, tobacco, custard and balsamic. Periodically, it changes to a totally different wine with an unusual aromatic amplitude.

PALATE

Very powerful and intense. Unctuous, long, deep, highlights its fruit, maturity, with very good integration of noble woods. Tobacco, vanilla, balsamic and menthol profiles. Different expressions in its different moments of tasting. A timeless wine.

ARÍNZANO ETERNIDAD

Solera Blend 2015,
2016, 2017 & 2018

