



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 La Casona de Arinzano. This Blend embodies the perfect fusion of the two reds that best adapt to Arinzano terroir: Tempranillo and Merlot. A complex, delicate and elegant wine that expresses the very essence of the terroir of the farm and its history that dates back to 1055.

GUÍA SEVI

94 pts

GUÍA PEÑÍN

92 pts

CONCURSO MUNDIAL
DE BRUSELAS

**SILVER
MEDAL**

WINEMAKER

José Manuel Rodríguez

VARIETAL COMPOSITION

Tempranillo 75% | Merlot 25%

APPELLATION

D.O.P. Pago de Arinzano

SOIL

Plots: Peñazas 16 and Muga 5

Soils:

- Peñazas 16: Composed of clay and at its highest part of very calcareous soils
- Muga 5: Compound of clay and fertile soil

VINEYARD YIELD

3,500 kg/ha

HARVEST DATE

10 of October 2018

ALCOHOL 15% Vol

PH 3,6

ACIDITY 5,5

VINIFICATION

Harvest in small 12 kg boxes, cluster selection, qualitative destemming (Oscillys) and berry selection. Directly to tank without crushing with preferred macerations between 8-12 degrees.

FERMENTATION

Fermentation for 15-20 days with a high level of extraction to achieve the subsequent ageing capacity, as well as the desired structure. Pump overs daily and at least two delestages in vinification.

MALOLACTIC

Malolactic fermentation in French oak barrels.

AGING

Ageing around 14 months in French oak barrels, 50% first use and 50% second use.

COLOR

Deep garnet with ruby reflections.

AROMA

Complex, elegant, with delicate red fruit notes, balsamic wood, roasted and licorice. High aromatic intensity.

PALATE

Tasty, fresh, enveloping and fluid. Black fruit, cassis, mora and balsamic, such as cinnamon, pepper and sweet spices. Highlighting noble, delicate, silky tannins.

**LA CASONA
DE ARÍNZANO**
2018

