



ARÍNZANO
A THOUSAND YEARS OF MYSTERY

Time stops when tasting Arinzano Merlot Agricultura Biológica. This Merlot according to the standards of biological agriculture shows all the potential that this varietal can offer when it's made exclusively with natural processes, without artificial alterations in the vineyard or cellar and avoiding intensive agriculture. A rare, elegant and complex wine. A masterpiece of nature.

GUÍA SEVI

95 pts

GUÍA PEÑÍN

91 pts

CONCURSO MUNDIAL
DE BRUSELAS

**GOLD
MEDAL**

International Organic
Wine Revelation



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% Organic Merlot

APPELLATION

D.O.P. Pago de Arinzano

SOIL

Plot: La Muga 5

Soil: 100% clay, fertile and vigorous.

VINEYARD YIELD

4.000 kg/ha

HARVEST DATE

Carried out right in the middle of our harvest, on October 5, this decision of harvest date is one of the most important points for our Merlot.

ALCOHOL 15% Vol.

PH 3,6

ACIDITY 5,9

VINIFICATION

Harvest in small 12 kg box, cluster selection, qualitative destemming (Oscily) and berry selection. Moved to tanks without crushing with 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.

MALOLACTIC

Malolactic fermentation in French oak barrels.

AGING

Approximately 14 months in French oak barrels, 50% new and 50% second use.

COLOR

Intense red cherry.

AROMA

Fine and subtle. A faithful reflection of the varietal, marked by black fruit, cherry, endrin and medlar tree. Spicy nuances from the undergrowth, such as nutmeg, fern and mint.

PALATE

Rounded balanced mouth with velvety tannins and well integrated oak. Elegant, long, nervous. Fresh and complex finish in which the mineral and fruits of the variety stand out. Excellent potential for bottle ageing.

ARÍNZANO
MERLOT AGRICULTURA
BIOLÓGICA 2019

