



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 Pureza, the first expression of the Chardonnay Lab. This ambitious and meticulous project was born in 2021 with the aim of finding the elements that best preserve the essence of Terroir. Pureza comes from the most faithful element to the Terroir de Arinzano: a spherical 800 - litre concrete tank.

GUÍA PEÑÍN

92 pts



WINEMAKER

José Manuel Rodríguez

VARIETAL

100% Chardonnay

APPELLATION

D.O.P. Pago de Arinzano

SOIL

Plot: Canteras Pinos

Soil: Formed by 15/20 cm of topsoil and the rest in calcareous rock.

VINEYARD YIELD

Very low yields over 2000 kg/ha.

HARVEST DATE

8 of September

ALCOHOL 14.5%Vol.

PH 3.33

ACIDITY 6.4

VINIFICATION

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

FERMENTATION

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

MALOLACTIC

No

AGING

Chardonnay aged for a year in spherical concrete tanks of 800 litres without epoxy so that it remains in contact with the soil from which it comes and was exposed to, calcium carbonate. Its totally spherical and without temperature control generates environmental temperature changes to the different heights of the tank, which generates a convection movement in the wine resulting in a movement of natural lees that will provide us with body, creaminess, structure and balance.

COLOR

Clean yellow bright with straw tones and green hues.

AROMA

It stands out for its aromatic frankness, mineral complexity reminiscent of the smell of rain or wet earth with a natural freshness in the nose. As it opens, thyme and rosemary appear. An especially aromatic Chardonnay reminiscent of aromas generated when walking through the mountain that surrounds the quarry vineyard, the origin of this Chardonnay.

PALATE

In the mouth it is fresh, Atlantic, very saline and savoury, linear with good depth enhanced by freshness, giving rise to a well-balanced mouth, enveloping without edges, rounded and very balanced.

ARÍNZANO PUREZA 2021

