



**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 Gran Vino Blanco. The icon wine, from the best parcels, which are distinguished by their stony soils and a slightly cooler climate. Faithful reflection of this land and its climate, it will not be indifferent to those who taste it, as it is probably the most representative Chardonnay in Spain.

GUÍA SEVI

**96** pts

GUÍA INTERVINOS

**95** pts

GUÍA VINOS GOURMETS

**95** pts

GUÍA PEÑÍN

**93** pts

JAMES SUCKLING

**93** pts

CONCURSO MUNDIAL  
DE BRUSELAS

**SILVER  
MEDAL**



#### WINEMAKER

José Manuel Rodríguez

#### VARIETAL COMPOSITION

100% Chardonnay

#### APPELLATION

D.O.P. Pago de Arinzano

#### SOIL

Plot: Canteras

Soil: Soil of red sandstone resting on the calcareous bedrock.

#### VINEYARD YIELD

1.500 kg/ha

#### HARVEST DATE

Parcels that are previously harvested on the property starting in the first days of September.

**ALCOHOL** 14.5%Vol.

**PH** 3,32

**ACIDITY** 6,4

#### VINIFICATION

Manual harvest in box of 10-12kg. Selection in tape of its bunches and directly to the press without destemming. Light defangado on the 250-300 NTU and directly to fermentation in barrel.

#### FERMENTATION

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

#### MALOLACTIC

Malolactic is not performed since the malic acid gives us freshness and depth.

#### AGING

Approximately 8-10 months of aging in French oak barrels, 50% new and 50% second year. Breeding on its own lees, with periodic battonages with an estimated frequency based on tasting and evolution.

#### COLOR

Pale gold in the center with shine and subtle green reflections on the edges of the cup.

#### AROMA

Fine, intense and highly complex aroma with notes reminiscent of brioche, lemon, nuts, honey, pollen and sweet balsamics.

#### PALATE

Dense, glyceric, unctuous mouth passage. In the center of the mouth, an innate freshness to chardonnay is awakened that will accompany us until the end of the mouth with a unique persistence. It is a complex and balanced wine. A caress for the palate that will not leave you indifferent.

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GRAN VINO BLANCO  
2019

