

CRIANZA 2015

"Our flagship"



Bodegas Arzuaga Navarro s.l.

ARZUAGA

www.arzuaganavarro.com



GRAPE VARIETY:

Tempranillo 95%, Cabernet Sauvignon 5%

PRODUCTION

630.000 Bordeaux bottles 75 cl.

Also available in 37.5 cl, Magnum, 3L., 5L., 9L., 15L and 27L.

VINEYARD

Harmonic conjunction of grapes from different areas and estates. Using grapes from the oldest calcareous areas of our vineyard 'La Planta' in the province of Valladolid, as well as grapes harvested on clay and stony grounds of centuries-old vineyards in the province of Burgos.

ELABORATION AND AGEING

In mid-October, when the grapes were at their optimum ripeness, we began harvesting. The chosen clusters were harvested in boxes of 15 kgs, selected at the table and later destemmed.

The grape was covered in stainless steel tanks by gravity, macerated for four days in cold and then alcoholic fermentation was carried out at a temperature below 28 °C. After this alcoholic fermentation we introduced the wine in new barrels of French and American oak to carry out the malolactic fermentation and its subsequent ageing for 16 months in barrels.

TASTING

VISUAL

Clean and bright, dark cherry colour with purple flashes.

NOSE

Great aromatic complexity, highlighting its intensity and cleanliness, where ripe red fruit appears in the foreground, accompanied by black fruit and mineral touches typical of the growing area. Subsequently, aromas typical of aging such as roasted, balsamic and caramelized are subtly assembled.

PALATE

Structured, velvety and round, bestow an impressive persistence and length. The taste is a faithful memory of the complex nose.

WINE MAKER

Adolfo González

TASTING DATE

September 2017.

RECOMMENDED FOOD AND CONSUMPTION

Ideal companion for red meats, white meats, big game and feather, roasted or in sauce. Blue fish and soft cheeses. Service temperature: 16-18°C.

ANALYSIS

ALCOHOLIC GRADE:	14,7% VOL.	TOTAL SO2:	99 MG/L
TOTAL ACIDITY (TARTARIC):	5,15 G/L	FREE SO2 :	31 MG/L
VOLATILE ACIDITY (ACETIC)	0,60 G/L	SUGAR REDUCERS:	1,10 G/L
		Ph:	3,66



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Safrá 2015. Decanter Wine Day em 16/05/2018. Hotel Radisson.