

# ARZUAGA CRIANZA 2012

RIBERA DEL DUERO D.O.

"OUR FLAGSHIP"

## GRAPE VARIETIES

Tinto Fino (Tempranillo) 90% Cabernet Sauvignon 7% and Merlot 3%.

## PRODUCTION

490.000 Bordeaux bottles of 75 cl.

Also available in 37.5 cl, Mágnum, 3l., 5l. and 9l.



## VINEYARD

The Tempranillo, Cabernet Sauvignon and Merlot vines are from our plot La Maquinilla, the oldest one in our estate La Planta, grown at 911 meters over the sea level on clay-chalky soils with limestone at one meter from the surface.

## ELABORATION AND AGEING

The grape bunches were harvested by hand in mid-October, when the optimum ripeness had been reached. They were brought to the winery in 15 kilograms plastic crates, where they were sorted on a sorting table and destemmed before pumping them into stainless-steel vats. After macerating for several days at a low temperature, the grapes carried out a slow alcoholic fermentation at a maximum temperature of 27°C.

Sixteen months of ageing in 50% French and 50% American oak barrels, moulded this elegant and fine wine.

BODEGAS **ARZUAGA** NAVARRO S.L

## TASTING

**Visual:** Clean and bright, dark cherry colour with purple flashes.

**Nose:** An impressive nose full of ripe fruits, purple flowers, a balsamic touch, and a caramel background.

**Palate:** Round and elegant palate. Velvety sensations bestow an impressive length. The taste is a faithful memory of the complex nose.

## RECOMMENDED FOOD AND COMSUMPTION

It matches perfectly well with red meats, white meats, big and feathered game, roasted or in sauce. Blue fish, and soft cheeses.

Recommended serving temperature: 16-18° C.

## ANALYSIS

ALCOHOLIC GRADE.....	14,5%
pH.....	3,65
TOTAL ACIDITY (TARTARIC).....	4,85 g/l
ACIDEZ VOLÁTIL (ACÉTICO).....	0,65 g/l
TOTAL SO <sub>2</sub> .....	99 mg/l
FREE SO <sub>2</sub> .....	34 mg/l
SUGAR REDUCERS .....	1,32 g/l

**WINE MAKER:** Adolfo Gonzalez

**TASTING DATE:** October 2014

### **BODEGAS ARZUAGA NAVARRO S.L.**

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