

GRAN RESERVA 2018

"The serenity of an old friend"



Bodegas Arzuaga Navarro s.l.

ARZUAGA

www.arzuaganavarro.com



VARIETIES

Tempranillo (90%), Cabernet Sauvignon and Merlot (10%).

PRODUCTION

4.780 Bordeaux bottles of 75 cl.
180 Magnum of 1,5l.

VINEYARD

The Tempranillo grape with which this wine is made comes from centuries-old vineyards located on clay-limestone slopes, from which extremely poor yields are obtained, of no more than 3,000 kg/ha. The small percentage of Cabernet Sauvignon used is collected from our La Planta estate located 900 meters away with productions of 4000 kg/ha.

ELABORATION AND AGING

The entire harvest is carried out in boxes of a maximum of 10 kg each. After the selection table and destemming, it is vatted in wooden tanks where it will undergo alcoholic fermentation; Once said fermentation and the corresponding maceration are finished, it will go to new French barrels to carry out the malolactic fermentation. Racking was not carried out until 9 months after finishing the malolactic fermentation.

In total it remained in the barrel for 38 months, with only two more rackings.

TASTING.

VISUAL

Medium intensity, clean and bright, presenting a ruby color.

NOSE

Great aromatic complexity as a result of its long aging. Assembling perfectly at first the touches of ripe fruit and compo-te with tones of liquorice and tobacco. Subsequently, balsamic tones are added that increase its aromatic complexity.

MOUTH

High fleshiness with a point of acidity that gives it an unusual freshness for such a long-lived wine. Easy passage through the mouth due to the balance between all its flavors, leaving behind those balsamic sensations that appeared on the nose.

RECOMMEDE FOOD AND CONSUMPTION

It can accompany red meats, roasted or in sauce, or game dishes. With cured or fairly fatty cheeses, its flavor is enhanced.

TASTING DATE

Septiembre 2023

WINEMAKER

Adolfo González

ANALYSIS

ALCOHOLIC:	14,5% VOL.	TOTAL SO2:	95 MG/L
TOTAL ACIDITY (TARTARIC ACID)	5,36 G/L	FREE SO2 :	27 MG/L
VOLATILE ACID (ACETIC)	0,77 G/L	REDUCING SUGARS:	1,25 G/L
		Ph:	3,50



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