

# RESERVA ESPECIAL 2018

*The terroir in high expression*



Bodegas Arzuaga Navarro s.l.

## ARZUAGA

www.arzuaganavarro.com



### VARIETIES

Tempranillo, Cabernet Sauvignon and Albillo

### PRODUCTION

9541 bottles of 0,75 l., 900 bottles of 37,5 cl and 300 bottles Magnum of 1,5 l.  
Also available in bottles of 3, 5, 9 and 27 l.

### VINEYARD

Grapes from century-old vineyards, cultivated in clay-calcareous soils in the traditional way. This set of particularities results in very low yields per hectare.

### WINEMAKING PROCESS AND AGING

Careful selection of bunches carried out in the manual harvest and subsequent vatting without the use of mechanical elements. Alcoholic fermentation in wooden vats and malolactic fermentation in new French oak barrels. Aged for 24 months in barrels.

### TASTING:

#### VISUAL

High intensity, intense purple red with cardinal hues.

#### NOSE

Great aromatic complexity with high initial intensity with very fine aromas dominated by fruity tones that gradually merge with the spices, tobacco and caramel typical of the aging as well as with balsamic and mineral touches. Very fine and complex aromas that evolve throughout the tasting.

#### MOUTH

The first sensations are fresh and friendly, giving way to the oiliness and meatiness that characterize the wine. To finish with a long aftertaste where we once again remember the spicy and caramelized aromas.

### TASTING DATE

January 2023

### FOOD PAIRING AND CONSUMPTION

To complement the elegance of this wine, we recommend its accompaniment with roasted red meats or in sauce, game of hair and feathers, soft or slightly cured cheeses and blue fish.

For a pairing of contrasts, try leaving a little for last and enjoying a dark chocolate dessert.

If it is uncorked at the moment of consumption, it is advisable to carefully decant or previously serve in the glass and allow the wine to oxidize. Ideal consumption temperature 16°-18°C.

### WINE MAKER:

Adolfo González

### ANÁLISIS

ALCOHOLIC GRADE	14,7% VOL.	TOTAL SO <sub>2</sub> :	122 MG/L
TOTAL ACIDITY (TARTARIC):	4,82 G/L	FREE SO <sub>2</sub> :	29 MG/L
VOLATILE ACIDITY (ACETIC):	0,63 G/L	SUGAR REDUCERS:	1,38 G/L
		Ph:	3,60



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