



Bodegas Arzuaga Navarro s.l.

ARZUAGA®

www.arzuaganavarro.com

Arzuaga Navarra Reserva 2011

"The essence of Ribera"

Vineyards

For the production of Arzuaga Reserva 2011 we use grapes from 80 year old vines from the province of Burgos along with a percentage from our vineyards in the province of Valladolid , in order to combine the structure and complexity from the old vineyards with the freshness and liveliness of the younger vineyards , all of which are traditionally grown.

Production

Full harvest is done manually in boxes of no more than 15 kg . At the peak of maturity , that makes it the ideal harvest date , this is done separately for each of the more than 20 different plots used for this wine . After going through selection tables the grape is incubated for a pre - fermentation maceration at low temperature, and subsequently alcoholic fermentation at 28 ° C , leading to malolactic fermentation and aging within new French oak barrels for 26 months.

Tasting Notes

Clean, bright , ruby red and purplish hues. Great aromas , complex and elegant intensity of red berry conserves, well assembled with subtle tertiary aromas of clean oak predominates , leaving a smoky aftertaste and roasted tones. Enveloped and structured, with great smoothness marked by its sweet tannin. Silky sensations and prolonged aftertaste.

Accolades

91 - 2011 Bodegas Arzuaga Reserva – Guia Penin

98 - 2011 Bodegas Arzuaga Reserva – Guia Vinos Gourmet

90 - 2011 Bodegas Arzuaga Reserva - Wine Advocate

91 - 2010 Bodegas Arzuaga Reserva – Wine Advocate

Appellation

D.O Ribera Del Duero

Location

Quintanilla de Onesimo

Winery Size

175 Ha

Winemaker

Adolfo González

Varieties

Tempranillo (95%), Merlot (3%)
Albillo (2%)

Aging

26 months swift in French
oak barrels

Age of Vines

80 Years

Elevation

911 m

Soil

Clay-Calcareous, Limestone

Max Yield

4.000 Kg/HA

Alcohol Content

14.5 %

Production

38.000 Bottles

Farming

Sustainable