



Bodegas Arzuaga Navarro s.l.

ARZUAGA®

www.arzuaganavarro.com

Arzuaga Navarra Reserva Especial 2011

"The expression of terroir"

Vineyards

Grapes come from centenarian vines traditionally cultivated, at clay-calcareous soils. Due to these particularities, the yields are very low.

Production

Careful selection of bunches throughout the manual harvest and barreling without the usage of mechanical elements. Alcoholic fermentation in wooden vats and malolactic fermentation in new French oak barrels. 24 months aging in barrel.

Tasting Notes

High intensity, purple red color and similar rims. Wide and intense, where predominate the red fruit compote aromas, mint, cacao and a slight roast and caramel background. Very elegant and complex aromas develop throughout the tasting. The first sensations are fresh and friendly, giving way to wine's characteristic smoothness and fleshiness. The aftertaste is long, recalling the spicy and caramel aromas.

Accolades

94 - 2011 Bodegas Arzuaga Reserva Especial – James Suckling

93 - 2011 Bodegas Arzuaga Reserva Especial – Guia Penin

97 - 2011 Bodegas Arzuaga Reserva Especial – Guia Proensa

90 - 2011 Bodegas Arzuaga Reserva Especial – Wine Advocate

94 - 2010 Bodegas Arzuaga Reserva Especial – Decanter Magazine

Appellation

D.O Ribera Del Duero

Location

Quintanilla de Onesimo

Winery Size

175 Ha

Winemaker

Adolfo González

Varieties

Tempranillo 95%, Albillo 5%

Aging

24 months in French oak barrels

Age of Vines

100-110 Years

Elevation

911 m

Soil

Clay-Calcareous, Limestone

Max Yield

4.000 Kg/HA

Alcohol Content

14.6 %

Production

8.820 Bottles

Farming

Sustainable