



United Cellars



ARZUAGA NAVARRO

Reserva 2017

Elegance in essence

VINEYARDS

For the winemaking process of Arzuaga Reserva 2017, grapes from vineyards more than 80 years old in the province of Burgos are used, together with a small percentage of vineyards in the province of Valladolid, thus combining the structure and complexity of the old vineyards with the freshness and liveliness of the younger vineyards, although cultivated in a traditional way.

WINEMAKING

All the harvest is done by hand in boxes of no more than 15 kg. At the optimum point of ripeness that marks the ideal date of harvest. This is done for each one of the more than 20 different plots used to make this wine. After the selection tables, it is vatted to make a pre-fermentative maceration at low temperature and lateralcoholic fermentation at 28°C, making possible for malolactic fermentation and aging, in new French oak barrels for 26 months.

TASTING NOTE

Garnet color with purple edges, clean and bright. Ripe red fruits from grape aromas predominate within the aromatic complexity. These primary aromas are intertwined in a very elegant way with the tertiary aromas such as roasted and spicy aromas from a clean and subtle barrel. Unctuous, velvety, and tasty. With an elegant gait and great persistence. In retro nasal we recall the great aromatic complexity that we perceived in the olfactory phase.

PRESS & ACCOLADES

93 points - vintage 2016 - *Guía Peñín*

92 points - vintage 2016 - *James Suckling*

90 points - vintage 2014 - *Wine Advocate*

PRODUCER

Arzuaga Navarro

ORIGIN

*Quintanilla de Onesimo
Castilla y Leon, Spain*

APPELLATION

D.O. Ribera del Duero

WINERY SIZE

175 Ha

WINEMAKER

Adolfo González

VARIETIES

*96% Tempranillo
3% Cabernet Sauvignon
1% Merlot*

AGING

*26 months swift in French and
American oak barrels*

AGE OF VINES

80 Years

ELEVATION

911 m

SOIL

Clay - Calcareous, Limestone

ALCOHOL CONTENT

14.5 %

MAX YIELD

4,000 Kg/Ha

FARMING

Sustainable practices