



United Cellars



ARZUAGA NAVARRO

Amaya Arzuaga Colección 2017

"Sensuality and elegance"

VINEYARDS

The main characteristic of the grapes used to make this wine resides in the versatility of the lands from which they come, and this diversity can achieve the complexity existing later in the wine. So that always starting from centennial vineyards of the Ribera del Duero, we look for the best grapes of limestone, clay, stony ... located at different altitudes.

WINEMAKING

The grapes will always reach the winery in boxes of 10-15 kg, once harvested with an exhaustive selection. The moment of this collection will be marked by the different maturity indexes made, until we find the exact moment for it. After a second selection already in the cellar, the bunches, always whole with their own scrape, are going to be carefully deposited in a French oak vat with a capacity of 5800 liters. A slight step is performed daily before the start of alcoholic fermentation. After the beginning of the fermentation, 18 days after the cover-up, the wine was discovered and introduced into 15 new French oak barrels from different forests to achieve the aromatic complexity that characterizes it. The stay in the barrel lasted from mid-November 2016 to July 2018, at which time the wine was bottled.

TASTING NOTE

Clear, bright, cherry red, with a high robe and violet nuances. The great diversity of aromas confers a high complexity to the wine, finding in the first place the ripe red and black fruit, together with the spicy and balsamic tones, finally joining the previous aromas and light toasted and caramelized tones appear. Unctuous, velvety, and tasty. Elegant and persistent in the mouth. We remember the aromatic complexity that we perceived in the olfactory phase at the finish.

PRESS & ACCOLADES

91 points - vintage 2018 - *James Suckling*

96 points - vintage 2016 - *Wine Enthusiast*

93 points - vintage 2015 - *Guía Peñín*

PRODUCER

Arzuaga Navarro

ORIGIN

*Quintanilla de Onesimo
Castilla y Leon, Spain*

APPELLATION

Ribera del Duero

WINERY SIZE

175 Ha

WINEMAKER

Adolfo González

VARIETIES

*95% Tempranillo
5% Albillo*

AGING

20 months in new French oak barrels

AGE OF VINES

20 - 30 Years

ELEVATION

911 m

SOIL

Clay - Calcareous, Limestone

ALCOHOL CONTENT

13.5 %

MAX YIELD

5,000 Kg/Ha

FARMING

Sustainable practices