

A Arrocal



pasión

TYPE OF WINE

“Crianza” red wine.

PRODUCTION AREA

D.O. Ribera del Duero (Burgos, Spain).

GRAPE VARIETY

100% “Tempranillo”.

VINEYARD

Own vineyards, («Los Corrales» State) 30 years old trellis vines situated in sandy-clay soils, with age-controlled strains over its production, 4500 Kg/ha.

VINIFICATION

Manual harvest in 16 kg boxes. Maceration and fermentation during 15 days at 23-25° C of temperature controlled by water showers in stain steel tanks. Skins are keep in contact with the must with daily pump-it-over.

AGEING

Ageing for 12 months in oak barrels (80% french and 20% american) and minimum 12 months ageing in bottle.

PRODUCTION

30.000 bottles.

FILTERING OR CLARIFYING

Very light process of filtering or clarifying.

SERVING TEMPERATURE

15 - 16° C.

% ALCOHOL

14% vol.

WINEMAKER

Isaac Fernández Montaña

BOTTLE CAPACITY

75 cl.



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TASTING NOTES

COLOR

It presents an intense ruby red color, with slightly violet tones that testify to its vividness. Bright, clean with a high layer.

AROMA

It is a clean wine, open and of high aromatic intensity. In its bouquet, preserved black and forest fruits, blueberries, blackberries and plums, with spicy touches such as vanilla, nutmeg and clove, perfectly assembled with the roasted and balsamic nuances of black licorice and scrubland, derived from the combination of American and French oak barrels during their ageing.

PALATE

Wine of entrance kind, light but with body. harmonious and velvety feeling on the palate thanks to its sweet and friendly tannins, which provide structure and complexity.

PAIRING

Perfect point of acidity ideal to accompany stews of meat, tables of cheeses, fatty fish, foies and all the plates of legumes, rice and pasta.



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