

# Arrocal MÁXIMO



#### TYPE OF WINE

“Reserva” red wine.

#### PRODUCTION AREA

D.O. Ribera del Duero.

#### GRAPE VARIETY

100% “Tempranillo”.

#### VINEYARD

Own winery, («El Portillo» State) formed by old vines over 80 years old, 860 m.a.s.l., sandy – clay soils, planted and cared by Máximo Arroyo, to whom we dedicate this wine.

#### VINIFICATION

Manual harvest in boxes. Maceration and fermentation in French oak wood vats of 5000L for 20 days, with controlled temperature. We soak the grapes into the must daily, to ensure the optimum extraction of color and tannins.

#### AGEING

26 months in new French oak barrels, of which every 13 months change in to a different new cask. Minimum of 12 months of resting in the bottle.

#### PRODUCTION

1.500 bottles only in best vintages.

#### FILTERING OF CLARIFYING

None.

#### % ALCOHOL

14% vol.

#### SERVING TEMPERATURE

16° C.

#### BOTTLE CAPACITY

75 cl.

#### WINEMAKER

Isaac Fernández Montaña





# Arrocal MÁXIMO



## TASTING NOTES

### *COLOR*

Presents a dark cherry color well covered, with rim of the same tone, slightly garnet hints. Bright, clean and very high layer.

### *AROMA*

It is a frank wine, complex, open and of very high aromatic intensity. The range of black fruits, very ripe as plum, blackberry and cherries are perceived. The memory of scrub, rosemary and thyme flower. Complete its bouquet with balsamic perfumes, a soft vanilla, black cocoa and roasted, profile a noble and clean French oak.

### *PALATE*

Powerful and mature entry, with weight and remarkable length. Concentrated and full-bodied, its character is reflected in its velvety and dense tannin, tamed, providing a very good structure. An adequate acidity that provides long life and evolution, being the ideal companion of all dishes of lean meats, roast lamb, beef chop, without forgetting the cured cheeses and foie gras.

