

Arzuaga Crianza

ARZUAGA



Tempranillo,
Cabernet
Sauvignon y
Merlot



RIBERA DEL
DUERO



14.5% ABV



GENERAL INFORMATION

This wine is crafted primarily from Tempranillo grapes, with 70% sourced from the historic La Maquinilla vineyard at 911 metres altitude on calcareous clay soils with limestone, and 30% from centuries-old vineyards in the province of Burgos planted on pebbled and sandy soils. Grapes are hand-harvested in mid-October at optimal ripeness, sorted, destemmed, and cold-macerated in stainless steel tanks before fermentation at a controlled maximum temperature of 26°C.

The wine is then aged for 16 months in 75% French oak and 25% American oak barrels, producing a refined and elegant expression of Tempranillo with minimal intervention.

Available in 37.5cl, 75cl, 1.5L Magnum, 3L Double Magnum, 5L Jeroboam, and 9L Salmanazar formats.

TASTING NOTES

The wine displays a clean, bright dark cherry color with purple flashes. On the nose, it is intense and complex, dominated by ripe red and black fruits, accented by spicy, balsamic, and roasted notes. The palate is full-bodied and silky, with generous fruit expression, soft tannins, and a long, persistent finish that mirrors the aromatic complexity. This elegant and structured wine pairs beautifully with red meats, game, roasted or sauced poultry, blue fish, and soft cheeses. Recommended serving temperature: 16–18°C.