

Arzuaga Gran Reserva

ARZUAGA



Tempranillo,
Cabernet
Sauvignon y
Merlot



RIBERA DEL
DUERO



15% ABV



GENERAL INFORMATION

This wine is crafted primarily from Tempranillo grapes sourced from centuries-old vineyards planted on clay-limestone slopes, where extremely low yields of no more than 3,000kg/ha ensure great concentration and character. A small percentage of Cabernet Sauvignon comes from the La Planta estate at 900 metres altitude, with similarly restricted yields.

The harvest is carried out manually in small 10kg boxes, followed by careful selection and destemming. Fermentation takes place in wooden vats, after which the wine undergoes malolactic fermentation in new French oak barrels. It is aged for a total of 38 months in barrel, with minimal racking, allowing the wine to develop depth, complexity, and balance over time.

Available in 75cl and 1.5L Magnum formats.

TASTING NOTES

Clean and bright with a medium-intensity ruby colour, this wine shows great aromatic complexity derived from its long ageing. The nose initially reveals ripe fruit and compote notes, seamlessly integrated with hints of liquorice and tobacco, followed by evolving balsamic nuances that add further depth. On the palate, it is fleshy and expressive, with a refreshing vein of acidity that brings surprising freshness for such an extensively aged wine. Balanced and harmonious, it offers an easy, elegant mouthfeel and a persistent finish marked by balsamic echoes. Ideal with roasted or stewed red meats, game dishes, and cured or rich cheeses. Recommended serving temperature: 16–18°C.