

Arzuaga La Planta

ARZUAGA



Tempranillo



RIBERA DEL
DUERO



14% ABV



GENERAL INFORMATION

This wine is made from grapes grown at the La Planta estate, owned by the Arzuaga Navarro family, located in Quintanilla de Onésimo in the heart of Ribera del Duero. The vineyards lie at an altitude of 911 metres above sea level on clay-calcareous soils with a pure limestone subsoil just one metre below the surface—conditions that give the wine its distinctive character. Grapes are harvested during the coolest hours of the day to preserve freshness and aromatic intensity. After a three-day cold pre-fermentation maceration in stainless steel tanks, alcoholic fermentation takes place over seven days at 22°C. Once fermentation is complete, the wine is aged for six months in a combination of French and American oak barrels. Available in 75cl and 1.5L Magnum formats.

TASTING NOTES

In the glass, the wine is clean and bright, with a high-intensity cherry-red colour and a cardinal rim. The nose is expressive and complex, dominated by fresh red fruit aromas, particularly tart strawberry and cherry, complemented by notes of scrubland, resins, subtle mineral nuances, and light roasted tones from barrel ageing. On the palate, it shows excellent balance and harmony, offering a structured and meaty profile while remaining smooth and fresh, a hallmark of La Planta wines. It pairs well with fried or sauced fish, sausages, white meats, roasted poultry, seafood or mountain rice dishes, and soft or lightly cured cheeses. Recommended serving temperature: 14–16°C.