

Arzuaga Reserva Especial

ARZUAGA



Tempranillo,
Cabernet
Sauvignon y
Albillo



RIBERA DEL
DUERO



14.5% ABV



GENERAL INFORMATION

This wine is crafted exclusively from grapes sourced from century-old vineyards cultivated traditionally on clay-calcareous soils, resulting in very low yields and exceptional concentration. The harvest is carried out manually with meticulous bunch selection, followed by gentle vatting without mechanical intervention. Alcoholic fermentation takes place in wooden vats, while malolactic fermentation is completed in new French oak barrels.

The wine is then aged for 24 months in barrel, allowing it to develop depth, structure, and refined complexity.

Available in 75cl and 1.5L Magnum formats.

TASTING NOTES

Deep and intense purple-red in color with cardinal hues, the wine immediately shows great aromatic intensity and complexity. The nose opens with refined fruity aromas that gradually intertwine with notes of spice, tobacco, caramel, balsamic nuances, and subtle mineral touches derived from ageing. On the palate, it begins fresh and approachable, evolving into a rich, oily, and meaty texture. The finish is long and persistent, recalling the spicy and caramelized notes perceived on the nose. Ideal with roasted or sauced red meats, game, blue fish, and soft or lightly cured cheeses. For a contrasting pairing, it pairs beautifully with dark chocolate desserts. Recommended serving temperature: 16–18°C.