

Arzuaga Reserva

ARZUAGA



Tempranillo,
Cabernet
Sauvignon y
Merlot



RIBERA DEL
DUERO



14.5% ABV



GENERAL INFORMATION

Arzuaga Reserva is produced from a carefully selected blend of grapes sourced mainly from vineyards over 80 years old in the province of Burgos, complemented by a small percentage from traditionally cultivated vineyards in Valladolid. This combination brings together the structure, depth, and complexity of old vines with the freshness and vitality contributed by younger plots.

All grapes are hand-harvested in 15 kg boxes at optimal ripeness, with each of the more than 25 plots vinified separately. After careful selection, the grapes undergo cold pre-fermentation maceration, followed by alcoholic fermentation at 25°C. Malolactic fermentation and ageing take place in new French oak barrels for 27 months, resulting in a wine of great precision and elegance.

Available in 75cl and 5L Jeroboam formats.

TASTING NOTES

The wine shows a clean, bright ruby red color with purple hues. On the nose, it is intense and expressive, revealing a complex aromatic profile dominated by black fruit, complemented by refined roasted and smoky notes. The palate is enveloping and well-structured, offering silky textures, sweet and polished tannins, and remarkable balance. The long, persistent finish leaves an impression of depth and sophistication. An excellent match for red and white meats, game, blue fish, and soft cheeses. Recommended serving temperature: 16–18°C.