

MARQUÉS D ARVIZA

Alma



Apellation: D.O. Calificada Rioja.

Type of wine: Reserva red.

Grape varieties: 90 % Tempranillo and 10 % Graciano.

Vineyards and harvest: Own vineyards. Manually selected clusters and grapes in the vineyard and further selection in the cellar with the aid of a sorting table.

Vinification: Pre-fermentative cold maceration for a period between 48-72 hours followed by a controlled fermentation in concrete vats at a temperature that ranges between 28 °C and 30 °C (82.4 °F – 86 °F). The wine is then pumped over twice a day until the fermentation is finished.

Ageing: The wine is aged for a period of 36 months in french oak barrels with regular racks that occur every 6 months.

Color: Intense and bright ruby brick-red.

Aroma: Complex and warm on the nose, with a sophisticated aged bouquet alongside with fresh and riped fruit notes combined with hints of species, vanilla and toasting.

Palate: Velvet bouquet with ripe red-fruit notes. Well balanced tannins content that adds structure and elegance. Long and lingering finish with hints of toasted, vanilla and balsamic notes.

Preservation: Store in a dark place, at a steady temperature not higher than 16 °C (61 °F) and at a 80 % humidity.

Serving temperature: Between 16 °C and 18 °C (61 °F - 64 °F).

Recommended pairings: Red and roasted meat, cured cheese and foie.

MARQUÉS D ARVIZA