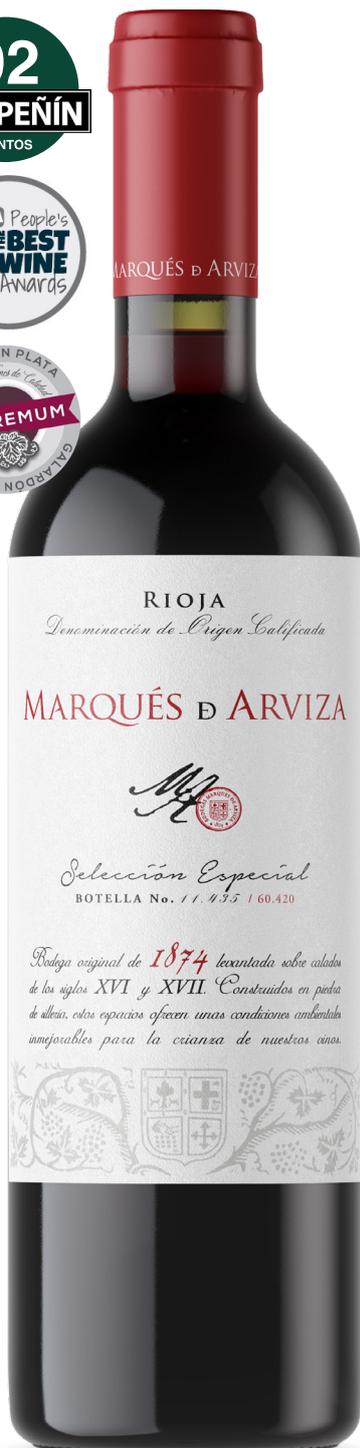


MARQUÉS D ARVIZA

Selección Especial



92
GUÍAPEÑÍN
PUNTOS



Apellation: D.O. Calificada Rioja.

Type of wine: Aged red.

Grape varieties: 100 % Tempranillo.

Vineyards and harvest: Harvest takes place once the fenolic and technological maturity parameters are optimal, due to that, the date varies each year. Clusters and grapes are selected one by one in the vineyard. An additional selection takes place in the cellar in order to assure that the grapes, used to manufacture the wine, are in an impeccable condition.

Vinification: So as to obtain a richer color and aroma, a pre-fermentative cold maceration is done. This process takes place a few days before the alcoholic fermentation, which starts very slow, in concrete vats and at a very low temperature. The temperature will increase gradually until reaching 26 °C (78,8 °F).

Ageing: 18 months in french oak barrels. The wine is then finely-tuned in the bottle for a period of six months.

For the purpose of preserving every characteristic of the wine, before being bottled, the wine goes through a clarification and stabilization process, followed by a filtration process. Nevertheless, over time, due to the use of very gentle techniques, some natural sediments might appear.

Color: Deep red with hints of violet.

Aroma: Very aromatic, fruity notes stand out over the wood ones. We perceive black fruits such as blackberries and plums alongside with spiced notes, obtained during its time in oak barrels, that bestow elegance. Roasted notes appear gradually as well.

Palate: The wine has a great structure and body. It is well-balanced and velvety on the mouth. It has a pleasant and long-lasting finish.

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: Cold and white meats, poultry cuts, stews, pasta and semi-cured cheeses.

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