

MARQUÉS DE ARVIZA TERMÓN



91
GUÍAPEÑÍN
PUNTOS



Apellation: D.O. Calificada Rioja.

Type of wine: Aged red.

Grape varieties: 100 % Graciano.

Vineyards and harvest: Own vineyards (Finca Los Olmos) Rioja Alta. 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 for a period of eight days, after that the pump overs are reduced to one every other days until the fermentation is finished.

Ageing: 36 months in french oak barrels with regular racks every 6 months.

Color: Intense cherry red color with violet glints and an overall attractive aspect.

Aroma: Deep ripe red fruit and black fruit bouquet with floral and lactic notes that are perfectly blended with the cream candides and cacao notes.

Palate: Deep and well balanced with a high content in tannins. Lingering finish with hints of black fruits.

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: Cheese, cured and red meats, vegetables, fish and foie.

MARQUÉS DE ARVIZA