

RIBERA DEL DUERO D.O.
LA PLANTA 2021
"The perfect accompaniment for tapas"



Bodegas Arzuaga Navarro s.l.

ARZUAGA

www.arzuaganavarro.com



VARIETY

Tempranillo 100%

VINEYARDS

This wine has been elaborated from grapes cultivated at the state La Planta, owned by Arzuaga Navarro's family in Quintanilla de Onésimo, the heart of Ribera del Duero.

The soil is clay-calcareous and the subsoil is pure limestone at one meter under the surface. The vineyard altitude is 911 meters over the sea level. These specific conditions provide the distinctive features of the wine.

ELABORATION AND AGEING

The grapes are harvested in the coolest hours of the day, searching for the ideal maturity parameters for this type of wine, enhancing the olfactory-gustatory characteristics of freshness that will later develop in the wine. Once in the winery, they are covered to carry out a cold pre-fermentation maceration for three days in stainless steel tanks before carrying out the alcoholic fermentation for another 7 days at 22°C. Once the fermentations are finished, they will be aged for six months in French and American oak barrels.

TASTING

VISUAL

Clean, bright, high intensity and cherry red in color with a cardinal rim

NOSE

High aromatic intensity, with a great variety of fruits, where the aromas of red fruits stand out and the acid strawberry and cherry predominate and along with these the notes of scrubland and resins, mineral touches and roasted aromas typical of its stay in the barrel.

PALATE

Balance and harmony between the taste components, we are faced with a structured, meaty wine that always amazes for its smoothness and freshness typical of our La Planta wine.

RECOMMENDED FOOD AND COMSUPTION

Fish fried and in sauce, sausage, white meats, roasted poultry, rice of sea or mountain, soft cheeses or little cured. Service temperature 14°/16°C.

TASTING DATE:

2th August 2022

WINE MAKER:

Adolfo González

ANALYSIS

ALCOHOLIC GRADE	14,6% VOL.	TOTAL (SO2)	92 MG/L
TOTAL ACIDITY(TARTARIC)	4,40 G/L	FREE (SO2)	31 MG/L
VOLATILE ACIDITY (ACETIC)	0,45 G/L	SUGAR REDUCERS:	1,36 G/L
		Ph:	3,64



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