

LA PLANTA 2013

RIBERA DEL DUERO D.O.

"THE PERFECT ACCOMPANIMENT FOR TAPAS"

VARIETY

Tinto Fino 100%

PRODUCTION

500,000 Bordeaux bottles (75 cl.) 10,000 Magnum bottles (1.5 lt.)



VINEYARDS

This wine has been elaborated with Tinto Fino grapes, coming from vines more than 20 years old. All these are grown at the cellar's vineyard that renders the name to the wine. The estate is found in Quintanilla de Onésimo, the heart of Ribera del Duero.

The soil is argilo-calcareous and the sub-soil is pure limestone at one meter under the surface. The altitude of the vineyard is 900 meters over the sea level. These specific conditions provide the distinctive features of the wine.

ELABORATION AND AGEING

The grapes are picked by hand at their optimum ripeness. The bunches are brought to the winery in plastic crates of 15 kilograms and sorted at a sorting table. After de-stemming, the grapes are pumped into stainless-steel vats where they macerate at a cool temperature and the alcoholic fermentation takes place at 22°C - 24°C.

The swift ageing in American and French oak barrels for 6 months made a wine full of fruit but with maturity and elegance.

BODEGAS ARZUAGA NAVARRO S.L.

TASTING

Visual: Medium-High intensity color with cherry tones, with violet flashes that bring out the youth of the wine.

Nose: Predominance of fresh fruits, such as blueberries, redcurrants and raspberries. Low Mediterranean hill typicity, assembled with caramel and roast hints from the barrel ageing.

Palate: Great harmony between all gustatory components. An structured wine, always dazzling with the softness and freshness of our wine La Planta.

RECOMMENDED FOOD AND COMSUMPTION

Fried fish and fish recipes with sauces, sausages, white meats, roasted poultry, mountain and sea style rice dishes, and soft or slightly cured cheese.

Optimal serving temperature: 14 °C to 16 °C.

ANALYSIS

ALCOHOLIC GRADE.....	14.67% vol.
pH	3.68
TOTAL ACIDITY (TARTARIC)	4.92 gr/l
VOLATILE ACIDITY (ACETIC)	0.57 gr/l
TOTAL SO ₂	79 mgr/l
FREE SO ₂	26 mgr/l
SUGAR REDUCERS.....	1.40 gr/l

TASTING DATE: July 2014.

WINE MAKER: Adolfo González & Oscar Navarro

BODEGAS ARZUAGA NAVARRO S.L.

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47350 QUINTANILLA DE ONÉSIMO (VALLADOLID)

ESPAÑA

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