



D.O.Ca. Rioja Arnegui Red

Arnegui red is made from Tempranillo and Garnacha. Both varieties are originally from Rioja. The fresh floral notes of the Grenache grapes from low yield vineyards blend well with the ripe fruit of the Tempranillo grapes and result in a complex yet sweetly full-bodied wine.

Region

Spain's most internationally famous wine region is renowned for creating top quality wines with exceptional ageing ability. It lies in northern Spain, by the side of the River Ebro from which the region's name derived. Elegance and poise is the hallmark of the wines shaped in this ancient region. The variety of its soils, together with the combination of modern and traditional growing practices allow winemakers to produce a wide range of wines that exhibit different personalities, always within the framework that their long-established Qualified Denominación de Origen demands from them.

VARIETY
Tempranillo.

STYLE
Still wine

ALCOHOL GRADUATION
13%

SERVING TEMPERATURE
Between 12-14°C

Tasting Notes

Deep cherry red in colour with purple shades. The bouquet is a luscious, fruity scent of sweet cherries and blackberries. The aromas are mirrored on the palate, with additional hints of violet and liquorice. Beautifully soft, harmonious tannins and subtly sweet, notes of spices linger on the finish.

Food Pairing

A good companion to rice dishes, pasta with sauce, grilled meat and braised lamb shoulder.

Technical Information

The grapes are harvested at optimal ripening level. A period of cold maceration (48-72 hours) allows the extraction of skin colour and fruit bouquet. Fermentation in stainless steel tanks takes place at 21-23°C over a period of around 8-10 days.

Awards

ORO
2020: Sommelier Wine Awards: Arnegui Tempranillo 2019
SILVER
2018 Decanter: Arnegui Tempranillo 2017
2018 Ultimate Wine Challenge: Arnegui Tempranillo 2017