



## D.O.Ca. Rioja Arnegui Crianza

Arnegui Crianza is made exclusively from the best vines at our selected vineyards in La Rioja Alta. The Tempranillo grapes are picked from old vines with a small yield. The result is a wine that truly combines the tannic structure of Rioja wines with elegance and balance.

### 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  
**13.5%**

SERVING TEMPERATURE  
**At 15° C**

### Tasting Notes

Intense ruby red with touches of violet. Fruity aromas of sweet cherries, red plums, orange peel and a well-integrated grass and oak touch. The aromas are mirrored by the palate's flavours. Round and soft tannins and subtle notes of sweet spices.

### Food Pairing

A perfect companion to an aperitif that includes tomatoes stuffed with pine nuts, peppers, meat and aged cheese.

### Technical Information

The grapes are harvested at the right ripening level. A period of cold maceration allows the extraction of skin colour and fruit bouquet. Fermentation in stainless steel tanks takes place at 25-28°C over a period of around 10-12 days. This is then followed by malolactic fermentation for around 5-10 days. The wine ages for a period of 12 months in new American oak barrels.

### Awards

#### **GOLD**

2022 Berliner Wine Trophy: Arnegui Crianza 2018

2021 Mundus Vini: Arnegui Crianza 2017

#### **SILVER**

2022 Sakura Awards: Arnegui Crianza 2017

2022 Mundus Vini: Arnegui Crianza 2018