



Arnegui Crianza is made exclusively from the best vines from our selected vineyards in La Rioja Alta. The Tempranillo grapes are chosen from old vines with small production. The result is a wine that truly shouts Rioja combining tannic structure and character with elegance and poise at different stages of tasting.

#### GRAPE

Tempranillo

#### STYLE

Still wine

#### REGION

Spain's most famous wine region is renowned for creating top quality wines with exceptional ageing ability. It lies in northern Spain, along the River Ebro from which the region's name derived. Elegance and poise is the hallmark of wines made here. Rioja's different soil types together with the use of modern and traditional growing practices allow winemakers to produce a wide range of wines with different personalities, although always within the framework of the Denominación de Origen Calificada (D.O.Ca.) regulations.

#### TASTING NOTES

Deep ruby red colour with a hint of violet. The bouquet is a luscious, fruity scent of sweet cherries, red currants and orange peel, combined with a touch of dried herbs and subtle, integrated oak. The aromas are mirrored by the palate's flavours, beautifully soft and harmonious, with rounded tannins and subtle sweet spicy notes on the finish.

#### FOOD PAIRING

A perfect companion to robust appetisers, such as stuffed tomatoes with pine nuts and fresh parsley, grilled and marinated peppers, various meat dishes and aged cheeses.

#### ALCOHOL CONTENT

13.5°

#### BEST SERVED

At 15° C

#### TECHNICAL INFORMATION

The grapes are harvested in optimal conditions of maturation. A period of cold maceration follows to extract the colour of the skins and the fruit aromas. Fermentation in stainless steel tanks takes place at a controlled temperature of 25-28° for up to 10-12 days. This is then followed by malolactic fermentation over a period of 5-10 days. This wine is left to age for a period of 12 months in new American oak barrels.

#### ABOUT THIS WINE

"Elaborado con uvas seleccionadas de Tempranillo, la uva de más calidad del seno de la D.O.C Rioja, Arnegui Crianza es la opción más acertada para acompañar una buena fabada o, incluso, cualquier carne, en una cena como las que se acercan estas Navidades. Destaca su intenso color rojo cereza con ribetes violáceos, resultado de una maceración en frío y posterior reposo durante 12 meses en barricas de roble americano. Para los amantes del buen vino, Arnegui Crianza se presenta como un vino complejo, con taninos dulces muy pulidos, que guardan un perfecto equilibrio entre fruta y madera, lo que denota un aroma a vainilla y recuerdos a frutas rojas y negras."

*La Razón del sábado, Gastronomía. 2013*

#### LATEST AWARDS

##### SILVER

2015 AWC Vienna Competition: Arnegui Crianza 2012

##### SILVER

2015 International Wine Guide: Arnegui Crianza 2012

##### COMMENDED:

2015 Decanter World Wine Awards: Arnegui Crianza 2012

##### BRONZE

2015 International Wine & Spirits Competition: Arnegui Crianza 2012

##### 84 POINTS

2015 Ultimate Wine Challenge: Arnegui Crianza 2012

##### COMMENDED

2015 International Wine Challenge: Arnegui Crianza 2012

##### SILVER

2015 Concurso Internacional de Vinos de Espana (Cinve) Valladolid: Arnegui Crianza 2012

##### SILVER

2015 Bacchus: Arnegui Crianza 2012