

# Arnegui Reserva

D.O.Ca. Rioja / Red



Arnegui Reserva is made exclusively from the best vines from selected vineyards in La Rioja Alta from old vines with small production. The result is a wine that truly shouts Rioja combining tannic structure and character with elegance and poise.

## GRAPE

100% 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

Bright red in colour with a subtle ruby rim. The bouquet is a complex aroma of dried fruit and ripe blackberries, leather notes and nuances of vanilla. On the palate, the wine is very soft and round, ripe with a silky texture and subtle herbal undertones. The wine has a long-lasting, warming finish.

## FOOD PAIRING

A wonderful accompaniment to grilled red and game meats, risotto with wild boar, ragù with fresh pasta, venison, Castilian roasts and also a pleasure with goose.

## ALCOHOL CONTENT

13.5°

## BEST SERVED

Between 16-18 ° C

## TECHNICAL INFORMATION

After harvesting by hand, the grapes are put into small stainless steel tanks. The must is then kept on skins for 2-3 days to extract the colour and tannins. It then begins alcoholic fermentation for 8 to 12 days at a temperature of 26-28°C. before beginning the malolactic fermentation at 20°C. The wine is then aged for 18 months in American oak barrels and a further 18 months in bottle.

## ABOUT THIS WINE

"Bright perfume over red cola palate. Juicy acidity". Arnegui Reserva 2010 *International Wine Challenge* 2015

"Excellent, Highly Recommended: Demure aromas of saddle leather and stewed raspberries with a hint of vanilla are warm and appealing. Firmly structured on the palate with a generous amount of bright berry preserves and toasted vanilla. The suede like texture is smooth and well integrated." Arnegui Reserva 2010 *Ultimate Wine Challenge*

Wiry cherry aromas are a touch cheesy and also medicinal. This is pinched and astringent, with a choppy mix of buttery red-berry flavors and vanilla. Like most 2008s, this finishes hard and abrupt, with staunch tannins. Arnegui Reserva 2008 *Wine Enthusiast Magazine* 2015

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