

D.O.Ca. Rioja

Arnegui Tempranillo

Arnegui is made from Tempranillo grapes, a varietity originally from Rioja. The ripe fruit aromas of the Tempranillo variety stand out, resulting in a complex, full-bodied and smooth wine.

VEGANO

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.

VARIETY **Tempranillo.**	STYLE **Still wine**
ALCOHOL GRADUATION **13%**	SERVING TEMPERATURE **Between 12-14ºC**

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 23-24ºC over a period of around 8-10 days.

Awards

GOLD

2024 Berliner Wine Trophy: Arnegui Tempranillo 2023

2024 China Wine & Spirits Awards (CWSA): Arnegui Tempranillo 2023

SILVER

2024 The Drinks Business Rioja Masters: Arnegui Tempranillo 2023



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Arnegui Viura White

Arnegui Viura White is a white wine made from 100% Viura grapes. This grape variety is also known as Macabeo in other Spanish regions. Our experienced oenologist team has created a wine that preserves the grape's natural aromatic freshness.

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VARIETY **Viura**	STYLE **Still wine**
ALCOHOL GRADUATION **12.5%**	SERVING TEMPERATURE **Between 8-10 ° C**

Tasting Notes

Clear straw yellow with greenish hues. It holds a bouquet of white flowers, tangerines, orange peel and other citrus fruits with a subtle hint of passion fruit. On the palate, the wine is clean and silky with an ample aftertaste.

Food Pairing

A good companion to seafood, fish or poultry, cooked with summer vegetables.

Technical Information

Harvested at night in early September, cooler temperatures allow the grapes to retain their wonderful aromatic character. Before proper pressing, the run juice with the grapes' skin is left to macerate for 4 to 6 hours at low temperature. The fermentation takes place in stainless steel tanks between 14 and 15ºC for 48-20 days. The wine making process is carefully controlled at every stage. The result is a fresh and delicate wine.

Awards

SILVER
2025 The Drinks Business Rioja Masters: Castillo de Albai Viura Blanco 2024



D.O.Ca. Rioja

Arnegui Rosé

Arnegui Rosé is made from Tempranillo and Grenache grapes; the most prestigious variety from Rioja for the production of fresh and fruity rosé wines.

VEGANO

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VARIETY **Tempranillo and Grenache**	STYLE **Still wine**
ALCOHOL GRADUATION **13%**	SERVING TEMPERATURE **Between 9-11 ° C**

Tasting Notes

Vibrant pink with aromas of strawberries and raspberries. This is a refreshing rosé, richly fruity in the mouth and with a good structure.

Food Pairing

An ideal complement to pasta, white meat, seafood and salad.

Technical Information

Only the best Tempranillo and Grenache grapes are selected for this wine. The grapes undergo controlled maceration for 3 to 6 hours. This allows the skins to remain in contact with the must until it acquires its characteristic rosé shade. Fermentation takes place at controlled temperature between 15 and 16º C.

Awards

SILVER

2025 The Global Masters Rose: Arnegui Rosado 2024

2024 The Drinks Business Rioja Masters: Arnegui Rosado 2023



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Arnegui Viento Norte

Viento Norte is not just a name, it is the essence of a wine that reflects the uniqueness of the vineyards of La Rioja Alta. On the northern and ascending face of the Sierra de Cantabria, where the Cantabrian wind caresses the land, magic is born. The cold air cools and condenses, releasing a rain that gives life to the vines.
As it descends, it becomes a drier, higher temperature air mass. This curious atmospheric effect gives the grapes and vineyards unique characteristics of freshness and intensity.
This wine enlarges the already successful Arnegui range that have received numerous awards in national and international competitions.

Region

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VARIETY **Tempranillo**	STYLE **Still Wine**
ALCOHOL GRADUATION **14%**	SERVING TEMPERATURE **14-16ºC**

Tasting Notes

This is a dense wine, with a garnet-coloured layer. On the nose, notes of ripe fruit with light smoky touches give a perfect balance between fruit and wood. The palate reveals a fresh and full wine with power, body and intensity. The finish is tasty and long.

Food Pairing

It goes well with red meats, game, cured cheeses, stews and rice dishes.

Technical Information

The maceration and fermentation process seeks maximum extraction of fruit and colour. Subsequently, the wine remains in second-year barrels for approximately 12 months, which provides its unique characteristics.

Awards

91 POINTS
2024 James Suckling: Arnegui Viento Norte 2021
2025 IWC: Arnegui Viento Norte 2021
90 POINTS
Guía Peñín 2025: Arnegui Viento Norte 2021
GOLD
2025 Berliner Wine Trophy: Arnegui Viento Norte 2022
2025 Vinos del Real Casino de Madrid: Arnegui Viento Norte 2021
2024 China Wine & Spirits Awards (CWSA): Arnegui Viento Norte 2021
2024 AWC Vienna – International Wine Challenge: Arnegui Viento Norte 2021
SILVER
2025 Mundus Vini: Arnegui Viento Norte 2022
2025 The Rioja Masters: Arnegui Viento Norte 2021
2025 CINVE: Arnegui Viento Norte 2021
2024 Concurso Mundial de Bruselas: Arnegui Viento Norte 2021
2024 The Drinks Business Rioja Masters: Arnegui Viento Norte 2021



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

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VARIETY	STYLE
Tempranillo	**Still wine**
ALCOHOL GRADUATION	SERVING TEMPERATURE
13.5%	**At 15º 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 25-28ºC 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

2025 Bacchus: Arnegui Crianza 2021
2025 Berliner Wine Trophy: Arnegui Crianza 2021
2025 Mundus Vini: Arnegui Crianza 2021

SILVER

2025 The Rioja Masters: Arnegui Crianza 2021
2025 Concours Mondial de Bruxelles: Arnegui Crianza 2021
2025 The Drink Business Asia Masters: Arnegui Crianza 2021
2025 Sakura Awards : Arnegui Crianza 2021
2025 Japan Wine Challenge: Arnegui Crianza 2021



D.O.Ca. Rioja

Arnegui Reserva

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.

Region

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VARIETY	STYLE
Tempranillo	**Still wine**
ALCOHOL GRADUATION	SERVING TEMPERATURE
13.5%	**Between 16-18 ° C**

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.

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 26-28ºC. 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.

Awards

GOLD
2025 Japan Wine Challenge: Arnegui Reserva 2018
2025 Mundus Vini: Arnegui Reserva 2018
2025 Berliner Wine Trophy: Arnegui Reserva 2018
2025 Bacchus: Arnegui Reserva 2018
2024 AWC Vienna: Arnegui Reserva 2018
2024 Concurso Mundial de Bruselas: Arnegui Reserva 2018
SILVER
2025 Sakura Awards: Arnegui Reserva 2018
2025 The Global Rioja Masters: Arnegui Reserva 2018



D.O.Ca. Rioja

Arnegui Gran Reserva

Arnegui Gran Reserva is made exclusively from the best vines from selected vineyards in La Rioja Alta from old vines with small production. During the harvest the clusters were carefully selected, destined to produce a Gran Reserva wine that combines structure and silky tannic character, with elegance and balance.

Region

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VARIETY **Tempranillo**	STYLE **Still wine**
ALCOHOL GRADUATION **13.5%**	SERVING TEMPERATURE **Best served between 16 and 18ºC.**

Tasting Notes

Intense colour with subtle aromas of toasted wood and cocoa along with sweet spices and hints of menthol.

Food Pairing

This Gran Reserva combines with numerous dishes specially with Castillian roasts and all kinds of meats like spoon dishes.

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 10 to 13 days at a temperature of 26-29ºC. before beginning the malolactic fermentation at 20ºC. The wine is then aged for 24 months in new American oak barrels and a further 36 months in bottle.

Awards

92 POINTS
2024 James Suckling: Arnegui Gran Reserva 2017
GRAND GOLD
2024 Berliner Wine Trophy: Arnegui Gran Reserva 2017
GOLD
2025 BACCHUS: Arnegui Gran Reserva 2018
2025 Mundus Vini: Arnegui Gran Reserva 2018
2025 Berliner Wine Trophy: Arnegui Gran Reserva 2018
2025 The Drinks Business Rioja Masters: Arnegui Gran Reserva 2018
2024 BACCHUS: Arnegui Gran Reserva 2017
2024 Mundus Vini: Arnegui Gran Reserva 2017