VIÑA ARANA 2005

THE 2005 HARVEST IN OUR VINEYARDS

This vintage was officially rated as Excellent by the Control Board which coincides with our assessment. Moderate rainfall during the growing season was nonetheless sufficient to meet the needs of the vineyard from budburst to fruit setting. The Mazuelo, whose quality is essential when making a great Viña Arana, had a larger number of smaller, less compact clusters, compared to previous years. This allowed us to obtain top quality wines from this grape variety. Our harvest began in late September, with moderate daytime temperatures and cool nights, which led to a good balance of all ripening parameters. In addition, magnificent canopy development and grape health led to top-quality berries to produce this Viña Arana, which also inaugurates a new look with the 2005 vintage.

COMPOSITION

The base variety is Tempranillo (95%) from Rodezno and Labastida complemented with 5% Mazuelo from the El Palo and Las Cuevas vineyards in Rodezno.

WINEMAKING AND AGEING

Alcoholic fermentation took place over 11 days, and the wine was de-vatted four days later at low temperatures. Malolactic fermentation occurred naturally and took 44 days. In May 2006, the wines were transferred to American oak barrels with an average age of 4 years, where they remained for three years, being racked following traditional methods from barrel to barrel every 6 months. The wine was bottled in November 2009.

WINETASTING

Medium-depth, dark-cherry red, with pink and iodine hues on the rim of the glass. Good aromatic intensity; fresh, with hints of spicy wood, tobacco, cocoa, candy and tea leaves. Medium-bodied and well-balanced, with silky tannins and that stately, pleasant, tangy finish, that is so typical of the brand. Big after-taste that improves with bottle ageing.

May 2012

- Alcohol content: 12.8% per volume
- Total Acidity: 5.7g/l (tartaric acid)
- pH: 3.66
- Sugar content: 1.20

Serving temperature: 17 °C

- Available in:

75 cl. 37.5 cl.

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