



## First ever Viña Arana Gran Reserva.

### HARVEST

A vintage marked by drought, resulting in very heterogeneous grapes. Late September rains had a very positive effect on vine development, resulting in perfect ripening. The grapes arrived in perfect condition with a great balance between alcoholic strength and polyphenols, leading to wines of superb quality, with good polyphenolic structure and magnificent aromatic tipicity, key traits for making aged wines and determinant in our decision to make our first ever Viña Arana Gran Reserva.

### VINEYARD, GRAPES & AGEING

The basic grape variety is Tempranillo (95%) from Las Cuevas, El Palo and Las Monjas vineyards in Rodezno complemented with 5% Graciano from the Montecillo estate in Fuenmayor.

We started the grape harvest with the Tempranillo and, 17 days later, we picked the Graciano in Montecillo, the last plot we harvested. All the grapes were placed in small boxes and taken to the winery in refrigerated transport to preserve their integrity. Alcoholic fermentation took place in tanks, taking 16 days for the Tempranillo and 18 days for the Graciano. Malolactic fermentation took place spontaneously and, in March 2013, the selected wines were transferred to American oak barrels (made in-house) with an average age of 3 years. During the three years the wines were aged, they were racked every six months. The final blend was made in March 2016, combining both varieties until that magnificent balance that sets the first Viña Arana Gran Reserva apart was attained.

### PRESENTATIONS



### ANALYTIC DATA

Alcohol Content	pH
<b>13.5% Vol</b>	<b>3.51</b>
Total Acidity	IPT
<b>5.40 g/l</b>	<b>60</b>

### PAIRING

Particularly recommended with all kinds of meats, stews, seasoned fish, and desserts with chocolate couverture or red berries. Perfect as an after-dinner drink.

### TASTING NOTES

Dark-cherry red with a garnet-red rim. High aromatic intensity, with outstanding notes of ripe red fruit, red berries, wild strawberries and plum jam, leading to tertiary aromas from meticulous aging in oak: vanilla, cedar, tobacco, coffee, caramel and sweet patisserie notes. In the mouth, its initial freshness and structure, typical of this brand, predominate. Balanced, with soft, flavoursome tannins. Elegant, complex finish, where the ripe red fruit and balsamic notes provide a splendid end.