



Freshness, intensity and elegance. Mild acidity.

HARVEST

Following the first months of water scarcity, the vines developed nicely in spring thanks to well-distributed rainfall. Slight coulure resulted in small, loose clusters, and this reduced production volume while raising quality. The grapes reached the final ripening stage in perfect condition. After manual sorting, they were vinified producing this wine of outstanding structure, colour and aromatic intensity. These are the main features of this superb vintage which was officially rated as excellent.

VINEYARDS, VARIETIES AND AGING

The basic grape variety is Tempranillo (95%) with 5% Mazuelo from El Palo and Las Monjas vineyards in Rodezno. Estate-owned vineyards planted on loamy soils in 1973.

The grapes arrived at the winery perfectly ripe. Alcoholic fermentation took place in tanks for 15 days at a controlled temperature below 28°C (82°F). After careful racking, malolactic fermentation took place naturally over 94 days. In March 2012, selected wines were transferred to American oak barrels (made in-house) with an average age of 4.5 years. During the three years the wine was aged, it was racked every six months using traditional barrel-to-barrel methods. It was bottled in July 2015.

PAIRING

Recommended with appetizers, rice and vegetables, domestic and game fowl, fish stews, creamy and lightly-aged cheeses.

ANALYTIC DATA

ALCOHOL CONTENT	PH	TOTAL ACIDITY	IPT
13.5%	5.40	3.51 g/l	62

PRESENTATIONS

75 cl  37,5 cl 

TASTING NOTES

Lovely, deep cherry red, with a marked pink rim. The nose stands out for its aromatic intensity, with notes of ripe dark fruit leading to an elegant range of balsamic notes, tobacco leaves, caramel, vanilla and chocolate. This new Viña Arana stands out in the mouth for its freshness and balanced acidity. Soft tannins and a pleasant structure provide an elegantly joyful mouthfeel. Over time, the bottle will endow it with an elegant, complex bouquet.