

MARQUÉS DE ARIENZO CRIANZA 2007

D.O. Ca. RIOJA



INTRODUCTION

The Marqués de Arienzo red crianza wine, from Bodegas Herederos del Marqués de Riscal, S.A., is made from a selection of the best grapes of the tempranillo, mazuelo and graciano varieties, from vineyards located in Laguardia and Elciego.

The grapes are received in the winery at the optimum point of ripeness and then undergo the natural processes of alcoholic and malolactic fermentation in stainless steel vats, with very strict control of the temperature during these processes.

After fermentation is complete the wine passes into American-oak casks where it is aged for 18 months, followed by further ageing and rounding off in the bottle.

Composition:

Tempranillo
Graciano
Mazuelo

Alcohol: 13.7

Total acidity: 3.2

pH: 3.66

P.I.: 50

Cask-ageing: 18 months

Food matches: This wine's structure and body make it a perfect match for a wide range of dishes, from pasta and pulses, to poultry and roast meat, as well as chicken curry and pork.

Best served at 16° to 18°

GROWING CONDITIONS

It was a hot autumn until December which proved exceptionally cold. There was little rainfall until February, an abnormally warm month but with abundant precipitations which continued into early spring. Thus the earlier lack of rainfall was compensated by the well-above-average rainfall during this period. Budbreak was around the 4th April. A cold spell at the beginning of May held back the cycle but subsequently the vines evolved quickly and véraison began around the 16th July.

The summer was dry but with below-average minimum temperatures. The harvest started on 24 September.

The resulting harvest was healthy, with high sugar content and intense colour in the first half of the season. The rains of the second half did not affect quality indicators in any significant way. The vegetative cycle lasted a total of 213 days.

TASTING NOTES

A fresh, fruity wine with a lovely attack, bringing a reminder of red-berried fruit mingling with the coconut and vanilla aromas from the oak. Full and supple with a long finish. A wine with character which showcases the quality of the grapes used to make it.