



Alcohol content: 13.5% Vol.
Total Acidity: 6.2 g/l (tartaric acid)

≻ pH: 3.61

Reduc. sug.: 1.9

➢Serving temperature: 17 °C

Available in:



VIÑA ARANA 2009

THE HARVEST

An abundant water reserve from the winter enabled the grapes to reach the end of the cycle in good condition, despite significant heat and drought during the summer. Rain in mid September slowed down grape ripening, resulting in a good alcoholic and phenolic balance. It was a decisive turning point, resulting in a high-quality vintage as, from that date, we enjoyed favourable weather until the end of the harvest. The Mazuelo particularly benefited from that year's weather, acquiring an extraordinary balance for this grape variety. The official rating of this vintage was Very Good.

GRAPES AND VINEYARDS

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

WINEMAKING AND AGEING

The grapes arrived at the winery perfectly ripe. Alcoholic fermentation took place in stainless steel tanks for 15 days at a controlled temperature below 28 °C. After careful racking, malolactic fermentation took place naturally over 75 days. In June 2010, selected batches of this blend 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 6 months using traditional barrel-to-barrel methods. It was bottled in June 2013.

TASTING NOTES

The Viña Arana 2009 is a wine with that smooth, polished red colour typical of classic Riojas. Clean and bright in the glass, with light orange notes on the rim. Outstandingly intense nose, with light balsamic tertiary aromas of tobacco, caramel, incense and spices against a background of ripe fruit. Consistent and well-balanced in the mouth, with fine, elegant tannins. Very enjoyable, ample, elegant finish; mature and pleasant.

PAIRING SUGGESTIONS

First courses of rice or pasta dishes. Small game casseroles, charbroiled meat, etc.

November 2016