

AMAYA 2020

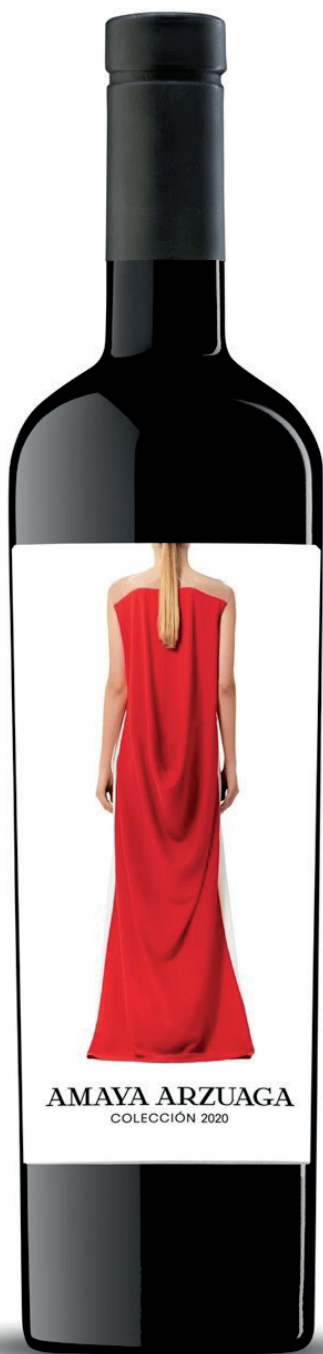
“Amaya Arzuaga Colección”



Bodegas Arzuaga Navarro s.l.

ARZUAGA

www.arzuaganavarro.com



GRAPES

96% Tempranillo and 4% Albillo Mayor.

PRODUCTION

5388 Bordeaux bottles of 75 cl. and 1000 bottles of Magnum

VINEYARD

Grapes from pre-phyloxera vineyards of the Ribera del Duero, located on soils with additional characteristics (sandstone and alluvial soils complemented by limestone soils at high altitudes) that assemble their best qualities, achieving spectacular results.

WINEMAKING AND AGING

After careful monitoring during the 20 days prior to harvesting and finding the moment in which the grapes reached their optimum degree of ripeness, they were harvested by hand and taken to the winery in boxes of no more than 15 kg. The bunches were selected and vatted with their own stems and proceeding to a light treading before the start of alcoholic fermentation. After the start of fermentation, in addition to crushing the clusters, the necessary punching was carried out. 21 days after arrival, the grapes were uncovered and the wine was introduced into 28 new French oak barrels from different forests to achieve the aromatic complexity that characterizes it. The stay in the barrel lasted from mid-October 2020 to August 2022. In February 2023 the wine was bottled.

TASTING

👁 VISUAL

Clean, bright, with a high robe, cherry red in color with violet hues.

👃 NOSE

Great aromatic complexity, at first the aromas of hay and freshly cut grass from the fermentation of the whole vintage merge, together with aromas of toffee from the barrel stay. As time goes by, we find light toasted and caramelized wines that blend with the fruit.

👄 MOUTH

Unctuous, velvety and tasty. With an elegant step and a great persistence. In retronasal we remember again the great aromatic complexity that we perceived in the olfactory phase.

TASTING DATE

June 2023

WINEMAKER

Adolfo González Lázaro

ANALYSIS

ALCOHOL GRADE:	14,6% VOL.	(SO2) TOTAL:	132 MG/L
TOTAL ACIDITY (TARTARIC)	4,27 G/L	(SO2) FREE :	31 MG/L
VOLATILE ACIDITY (ACETIC)	0,63 G/L	REDUCING SUGARS :	1,19 G/L
		Ph:	3,59



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