

ARRAYÁN PREMIUM

A BLEND OF SYRAH, MERLOT, CABERNET SAUVIGNON AND PETIT VERDOT
GRAPES GROWN ON THE LA VERDOSA ESTATE (TOLEDO). SANDY SOILS AT
AN ALTITUDE OF 510 M.

- **Tasting** Cherry red colour with lots of extract. A complex bouquet in the nose involves fruity aromas in combination with toasted and spicy ones. Smooth and elegant in the mouth with delicate tannins and a long finish. Beautifully balanced and full-bodied.
- **Match with** Stews and meats.

TASTING SHEET

- **Varieties** 55% Syrah, 20% Merlot, 15% Cabernet Sauvignon and 10% Petit Verdot
 - **Ageing**
 - **Alcoholic strength** 14,5 % vol.
 - **pH** 3.64
 - **Overall acidity** 5.64 g/l
- **Winemaking** Each variety is separately hand-harvested and selected. then vatted by gravity feed. Cold maceration for 3 days before fermentation. Spontaneous fermentation at controlled temperature in small stainless steel tanks for about 35 days. Malolactic fermentation takes place in the cask.