

ARRAYÁN SELECCIÓN

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

- **Tasting** Medium density ruby red Aromas of ripe fruit and spices. An elegant bouquet redolent of the ageing process. Fresh in the mouth, eminently quaffable. Lasting finish.
- **Match with** Assorted tapas and aperitif nibbles. Soused partridge.

TASTING SHEET

- **Varieties** 30% Syrah, 30% Merlot, 30% Cabernet Sauvignon and 10% Petit Verdot.
 - **Ageing** Eight months in French oak casks; 12 months in the bottle
 - **Alcoholic strength** 14% vol.
 - **pH** 3,61
 - **Overall acidity** 5.1 g/l
- **Winemaking** Each variety undergoes 24 hours of cold maceration before fermentation. Fermentation is carried out at controlled temperature in stainless steel tanks for about two weeks. Malolactic fermentation in tanks.