


PAGOS
DEL REY

D.O.Ca. Rioja

# Arnegui Tempranillo

Arnegui is made from Tempranillo grapes, a varietity originally from Rioja. The ripe fruit aromas of the Tempranillo variety stand out, resulting in a complex, full-bodied and smooth wine.

VEGANO

## Region

Spain's most internationally famous wine region is renowned for creating top quality wines with exceptional ageing ability. It lies in northern Spain, by the side of the River Ebro from which the region's name derived. Elegance and poise is the hallmark of the wines shaped in this ancient region. The variety of its soils, together with the combination of modern and traditional growing practices allow winemakers to produce a wide range of wines that exhibit different personalities.

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| VARIETY<br>**Tempranillo.** | STYLE<br>**Still wine** |
| ALCOHOL GRADUATION<br>**13%** | SERVING TEMPERATURE<br>**Between 12-14ºC** |

## Tasting Notes

Deep cherry red in colour with purple shades. The bouquet is a luscious, fruity scent of sweet cherries and blackberries. The aromas are mirrored on the palate, with additional hints of violet and liquorice. Beautifully soft, harmonious tannins and subtly sweet, notes of spices linger on the finish.

## Food Pairing

A good companion to rice dishes, pasta with sauce, grilled meat and braised lamb shoulder.

## Technical Information

The grapes are harvested at optimal ripening level. A period of cold maceration (48-72 hours) allows the extraction of skin colour and fruit bouquet. Fermentation in stainless steel tanks takes place at 23-24ºC over a period of around 8-10 days.

## Awards

**GOLD**

2024 Berliner Wine Trophy: Arnegui Tempranillo 2023

2024 China Wine & Spirits Awards (CWSA): Arnegui Tempranillo 2023

**SILVER**

2024 The Drinks Business Rioja Masters: Arnegui Tempranillo 2023