

## Arnegui Reserva



### Technical Information

After harvesting by hand, the grapes are put into small stainless steel tanks. The must is then kept on skins for 2-3 days to extract the colour and tannins. It then begins alcoholic fermentation for 8 to 12 days at a temperature of 26-28°C. before beginning the malolactic fermentation at 20°C. The wine is then aged for 18 months in American oak barrels and a further 18 months in bottle.

### D.O.Ca. Rioja Arnegui Reserva

Arnegui Reserva is made exclusively from the best vines from selected vineyards in La Rioja Alta from old vines with small production. The result is a wine that truly shouts Rioja combining tannic structure and character with elegance and poise.

### 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.

VARIETY  
**Tempranillo**

STYLE  
**Still wine**

ALCOHOL GRADUATION  
**13.5%**

SERVING TEMPERATURE  
**Between 16-18 °C**

### Tasting Notes

Bright red in colour with a subtle ruby rim. The bouquet is a complex aroma of dried fruit and ripe blackberries, leather notes and nuances of vanilla. On the palate, the wine is very soft and round, ripe with a silky texture and subtle herbal undertones. The wine has a long-lasting, warming finish.

### Food Pairing

A wonderful accompaniment to grilled red and game meats, risotto with wild boar, ragù with fresh pasta, venison, Castilian roasts and also a pleasure with goose.

## Awards

### **GOLD**

2025 Japan Wine Challenge: Arnegui Reserva 2018

2025 Mundus Vini: Arnegui Reserva 2018

2025 Berliner Wine Trophy: Arnegui Reserva 2018

2025 Bacchus: Arnegui Reserva 2018

2024 AWC Vienna: Arnegui Reserva 2018

2024 Concurso Mundial de Bruselas: Arnegui Reserva 2018

### **SILVER**

2025 Sakura Awards: Arnegui Reserva 2018

2025 The Global Rioja Masters: Arnegui Reserva 2018