

Finca de los Arandinos 2014

Red wine aged
in barrel



Finca de los Arandinos
BODEGA Y VIÑEDOS DE ENTRENA

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www.fincadelosarandinos.com

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Grapes

Tempranillo 85%, Garnacha 15%

Vines and Harvest

Our vineyards are located in the village of Entrena at an altitude between 550 to 610 meters (1800-2000 feet), oriented mainly to the North East.

Tertiary Soils with bedrock of red marlstone and red clay with a thin soil of the quaternary period of glacial stones, lutites, marls, sandstones, gravels...

Grapes were hand-harvested from October 8th to 17th, in 200 kg containers.

Grapes were coming from 10 Has spread in 15 different plots. We use traditional viticulture. Bush pruning in 80% of the vines and 20% in double cordon.

Average age of the vineyard: 35 years

Winemaking

Cold pre-maceration at 10°C for 4 days. Wine was fermenting for 10 days at a temperature between 25 and 28°C, being punched and pumped over every day. 12 days of maceration before press.

This wine was aged in French (75%) and American oak barrels for 14 months, and fined in the bottle for another year before to be released to the market.

Alcohol Content: 14,0°

Tasting notes

Bright cherry red color with garnet rim.

2014 vintage was marked by the arrival of healthy grapes and a balanced maturity. This fact has been reflected dominated with a classic bouquet with balsamic and spicy notes.

Well integrated complex notes of smokey and toasted oak. The wine exhibits organic notes, typically from our Pleasant and well balanced, it is smooth and silky in the mouth. Tasty and round tannins that subtly envelopes the palate.

With its natural freshness, typical of high altitude vineyards, this elegant wine is perfect for food pairing.

Production and packaging

23.000 Bordeaux bottles of 0,75cl. Cases of 6 bottles.

Storage and distribution

Keep the wine with the bottle lying down, out of the light and at a temperature above 17°C. The distribution of this wine will be at natural temperature, doesn't need refrigerated trucks.

The ideal consumption temperature is 16-18°C, and may need to be decanted prior to consumption.

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