



# ARCO

Joven Roble

**Variety:** 100% Tinto Fino (Tempranillo) grapes.

**Alcohol:** 14 %vol.

**Fermentation:** 22° C, with cool soaking before fermentation during 3 days.

**Server:** 57.2 -60.8 ° F. Decanting is recommended.

**Food Match:** All ktype of white meats, cheeses, italian pasta and rice dishes.

## Philosophy

Made with grapes from our Curiel vineyards with deep soils of limestone sandy sands in the vineyards of Curiel and Bocos with alluvial soils of shell, sand and clay.

**ARCO** has remained for a minimum of 4 months in French and American oak barrels of medium toasted and fine grain, acquiring the complexity and freshness distinctive reflection of our brand.

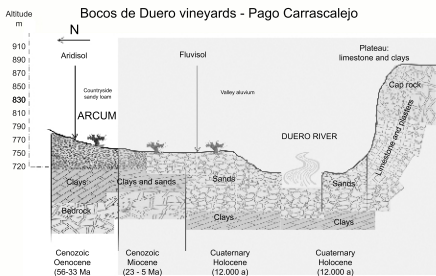
## Tasting notes:

Cherry red colour with violet rim.

Surprising nose with expressive notes of wild red fruits, raspberry, currant and cherries, typical of its youth, which are combined with aromas of black fruit jam. Its sweet character of the candied fruit merges with a delicate wood providing smoky and spicy notes such as nuts and liquorice.

It is tasty and friendly to the palate, with an elegant balance of tannins and good acidity that provide freshness and a long finish.

Due to its careful traditional elaboration it is advisable to decant.



BODEGAS Y VIÑEDOS ARCO DE CURIEL

Calvario, s/n - 47316 Curiel de Duero

Valladolid (Spain)

Tl.: +34 983 880 481 - info@arcocuriel.com - www.tienda.arcocuriel.com

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