



# ARCO

Aged in  
Oak  
Red Wine

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

**Alcohol:** 14.5 %vol.

**Fermentation:** 28° C (82.4 ° F), with cool soaking before fermentation during 3 days.

**Serving:** 16 - 18° C (60.8-64.4 ° F). Decanting is recommended.

**Food Matching:** Mediterranean cuisine, spoon dishes and blue fish.

## Philosophy

Made with grapes from Curiel, our frank, deep-soiled calcareous sandy vineyard, and Bocos, our alluvial, gravely, sandy, argillaceous vineyard.

ARCO DE CURIEL CRIANZA has remained for a minimum of 12 months in medium-toasted, fine-grained French and American oak barrels and after its subsequent refinement in the bottle, it shows all its splendour as a faithful reflection of the personality of our vineyards

## Tasting notes:

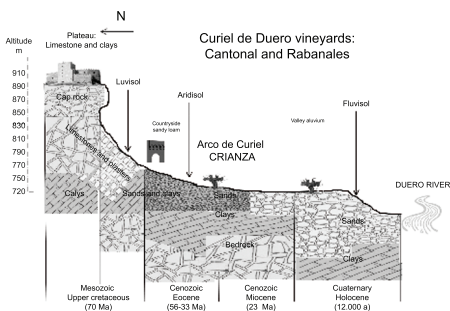
Cherry red colour with purple trim.

Fresh, broad and elegant nose, with notes of red and black fruits, such as strawberry, blackberry and cherry, which blend in with the fragrances of terroir.

The aromas of toffee, liquorice, tobacco leaf and cocoa melt on a pleasant menthol background.

Fleshy and fresh, with an intense, tasty, round and complex fruit weight, at retro-olfaction. Harmonic tannins that augur a long life in the bottle

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



BODEGAS Y VIÑEDOS ARCO DE CURIEL

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