

## LOS ARRÁEZ ARCOS

“ MEDITERRANEAN LANDSCAPE ”



### VARIETIES

100% Arcos de Miguel



### VINEYARDS AND SOIL

The vines are located in the highest plot in the area, 735mt. altitude in the middle of mountains and surrounded by pine trees and local fauna.



### OAK BARRELS

Made in French oak casks of 9.000L. with a post crianza of 6 months.



### WINEMAKER'S TASTING NOTES

Burgundy red colour of medium intensity. Aromas of fresh fruits of the forest, above all black fruits. A light but pleasant toasted base which dilutes when it mixes with the other nuances. Fresh and light on the palate with a succulent feel in the centre of the mouth and a long, complex and persistent finish. An elegant wine, distinct and unique which transports us to the origins of our terroir. Best Served between 12° and 15°C



### PAIRING SUGGESTIONS

Los Arráez Arcos goes perfectly with Mediterranean food like rice dishes, poultry, fish etc. Owing to its freshness, lightness and balance it has a great versatility highlighting the natural characteristics of a forgotten variety on which we are placing increasing value little by little.



### TECNICAL DATA

pH 3,41  
Total Acidity : 5g/L  
Residual Sugar : <4  
Alc: 13,5%Vol.



### PALLET

Size : 0,75  
Box Bottles : 6  
Pallet Bottles : 540

This plot of our 25-year-old vines is situated in the middle of the mountains and is the highest in Font de la Figuera. A land where wild deer live and look after our vines and appear during the harvest to say hello, providing us with magical moments.” Toni Arráez