

LOS ARRÁEZ PARCELA 0

“ ELEGANCE AND TEMPERAMENT ”



D.O.P. VALENCIA



VARIETIES

40% Garnacha Tintorera, 30% Monastrell, 15% Cabernet, 10% Arcos and 5% Forcayot.



VINEYARDS AND SOIL

Selection of the most special plots we have in the winery because of their nature, soil and situation. Predominantly poor soils; limestone and stony situated mainly in the mountains of Terres dels Alforins.



OAK BARRELS

18 months in American and French oak barrels.



WINEMAKER'S TASTING NOTES

Intense dark cherry red colour. This combination of local grape varieties gives us a wine with a complex nose, in which red fruit appears and gives way to balsamic notes, all this combined with a slightly toasted aroma and mineral notes.

On the palate: strong and yet subtle. In mouth, it is powerful and full on, with a multitude of nuances, giving way to a long and elegant persistence.

Best Served between 12° and 15°C



PAIRING SUGGESTIONS

Los Arráez Parcela 0 is recommended for drinking with all types of meat, stews, rice dishes and with all kind of pastas, being the perfect accompaniment to the Mediterranean diet.



TECNICAL DATA

pH 3,70
Total Acidity : 5g/L
Residual Sugar : <4
Alc: 14,5%Vol.



PALLET

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

Los Arráez Parcela 0 the perfect mix between elegance and temperament.

“ We are before an original and unique wine which is the expression of our best vineyards. A wine with character and personality which transports us to the origins of our winemaking history. Ideal for enjoying intense, pleasurable and relaxed moments in good company. That's what our way of understanding life is all about. ” Toni Arráez.