

Fernández de Arcaya
Vineros y Bodegas



Finca Perguita

FERNANDEZ DE ARCAYA
RED GRAN RESERVA 2001

Harvest: Selected grapes from our vineyards.

Grapes: Cabernet Sauvignon (100%) from family single vineyard.

Elaboration: Cool maceration of selected grapes for at least 48 hours, and then fermented under controlled temperature lower than 28°C/82°F, in stainless steel small tanks for 35 days in contact with grape peels.

Because fermented in contact with natural grape peels, the wine becomes a balanced structure, colour, and tannins for future aging in barrels, and bottle.

Oak barrels aging: 36 months in new French and American 225 liters oak barrels.

Wine description: Fernandez de Arcaya Gran Reserva is a elegant style wine. Its colour looks intense ripe plum colour, full flavoured, clearly notes of new oaks on large fine tastes nuances. Highest quality wine.

Wine ready to be dinked now and also to keep for long time.

Consumption recommended temperature: 19 °C/66°F

Alcoholic content: 13,5% Vol. ±0,5

Bottle type: Bordeles green glass 75cl/750ml



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