



FERNANDEZ DE ARCAYA RED RESERVA

Harvest: Selected grapes from our vineyards.

Grapes: Cabernet Sauvignon (100%).

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, color, and tanins for future aging in barrels, and bottle.

Oak barrels aging: 24 months in new french and american 225 liters oak barrels.

Wine description: Fernandez de Arcaya Reserva is a modern style wine with deep red craberry color full flavored from grape fruits notes, and clear notes of new oaks. High quality wine, personal style wine, elaborated on great vintages from the best to obtain each vintage the better organoleptical character from grapes.

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

Consumption recommended temperature: 19 °C/66°F

Alcoholic content: 13,5% Vol. ±0,5

Bottle type: Bordeaux green glass 75cl/750ml



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