



## **FERNANDEZ DE ARCAJA 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 cleary notes of new oaks. Hight cuality wine , personnel style wine,elaborated on great vintages form die to obtain each vintage the better organoleptical character from grapes.

Wine ready to be dinked now andalso to keep for long time.

**Consumption recomended temperature:** 19 °C/66°F

**Alcoholic content:** 13,5% Vol. ±0,5

**Bottle type:** Bordeles green glass 75cl/750ml



CL La Serna, 31 E-31210 Los Arcos-Navarra-SPAIN

Tel: +34 948 640811

[www.fernandezdearcaya.com](http://www.fernandezdearcaya.com)

