

*Fernández de Arcaya*  
*Vineros y Bodegas*



**Finca Perguita**

## VIÑA PERGUITA RED CRIANZA

**Harvest:** Grape selected from our vineyards.

**Grapes:** Tempranillo (80%), Cabernet Sauvignon (15%) y merlot (5%).

**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 25 days in contact with grape peels.

Because fermented in contact with natural grape peels, the wine became a balanced structure, color, and tanins for future aging in barrels, and bottle.

**Oak barrels aging:** 12 months in french and american 225 liters oak barrels.

**Wine description:** Viña Perguita Crianza is a modern style wine with deep red cherry color full flavored from grape fruits notes, and their nice combination with fine oaks. It's bouquet looks interesting, fantastic combination of grape and aging, soft and nice balanced. With own character.

Wine ready to be dinked now and also available for drink in long time.

**Consumption recomended temperature:** 18 °C/65°F

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

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

The text and data values are not absolute precise reference for each batch



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

Tel: +34 948 640811

[info@fernandezdearcaya.com](mailto:info@fernandezdearcaya.com)

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

