

Fernández de Arcaya
Vineros y Bodegas



Finca Perguita

VIÑA PERGUITA RED OAKED

Harvest: Grape selected from our vineyards.

Grapes: Tempranillo (85%), Cabernet Sauvignon (10%) y merlot (5%).

Elaboration: Cool maceration of selected grapes for 24 to 48 hours, and then fermented under controlled temperature lower than 28°C/82°F, in stainless steel small tanks for 20 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: 4 months in french and american 225 liters oak barrels.

Wine description: Viña Perguita Roble have exceptional combination from grape flavour and oak tanins. It's bouquet looks so pleasant on the fruits and oak notes combination. So soft and sweet tannic wrapper on wine organoleptic character.

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

Consumption recommended temperature: 17 °C/63°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



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