

# DUQUE DE ARCAS

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## CRIANZA



Designation of Origin:  
UTIEL - REQUENA

Weather:  
CONTINENTAL WITH  
MEDITERRANEAN INFLUENCE

Soil:  
FRANCO - CLAY

Altitude:  
600 - 800 METERS

Age of the vineyard:  
25 - 30 YEARS

Type of agriculture:  
INTEGRATED AGRICULTURE

**Type of wine:** Crianza Red

**Varieties:** Bobal - Tempranillo -  
Cabernet Sauvignon

**Consumption temperature:** 12 to 14 °C

**Look:** Clean appearance, with a high tone,  
intense cherry red color.

**Smell:** Very balanced, in which you can find wild  
red fruits, blackberry, with shrub tones,  
conjugated with sweet and spicy tones of French  
and American oak for nine months.

**Taste:** Complex entrance, friendly and velvety,  
well overlapping with the notes of sweet tannin  
and the honey, licorice tones that make it a  
friendly and pleasant finish in mouth.

**After Taste:** Long and intense, the flavors of the  
ripe fruit and the sweet tannins of the oak  
persist. Ideal to accompany fish, seafood, rice,  
sausages, cheeses and meats.

**Observations:** Wine made of Bobal, Tempranillo  
and Cabernet Sauvignon grapes, specially  
selected from our El Parreño and Casa Garrido  
estates, from vines over 25 years old, aged for  
nine months in French and American oak  
barrels.