

DUQUE DE ARCAS

CRIANZA



Designation of Origin:
UTIEL - REQUENA

Climate:
Continental with
Mediterranean Influence

Soil:
Loamy - Clay

Altitude:
600 - 800 meters

Vineyard Age:
50 years

Type of Farming:
Integrated Farming

Wine type: Crianza Red

Var: Bobal - Tempranillo - Cabernet Sauvignon

Serving temperature: 12 to 14 °C

Appearance: Clear, with a deep, intense cherry-red color.

Nose: Very balanced, with aromas of wild red fruits, blackberry, and scrubland, combined with the honeyed and spicy notes from nine months of aging in French and American oak.

Taste: A complex, smooth, and velvety entry, well-integrated with sweet tannins and honeyed and licorice notes that create a pleasant and smooth finish.

Aftertaste: Long and intense, with lingering flavors of ripe fruit and sweet oak tannins. Ideal for pairing with fish, seafood, rice dishes, cured meats, cheeses, and meats.

Notes: This wine is made from Bobal, Tempranillo, and Cabernet Sauvignon grapes, specially selected from our El Parreño and Casa Garrido vineyards, from vines over 25 years old, and aged for nine months in French and American oak barrels.