

La Encina Pago de Arinzano

Spain | Navarra | DO Pago de Arinzano

Art. Nr. 57111

Wine Description

With intense aromas of truffles and wild berries, layers of spices and leather and smoky notes underneath. A great powerful body paired with an acidity that makes you want to drink it, it makes for an exceptionally good wine where the aromas explode on the nose.

La Encina - the special name of our wine, means "holm oak" in Spanish, which is also depicted on the label. The oak symbolises typical characteristics of the winery: strength, longevity and nobility.

This fruity Tempranillo harmonises particularly well with dark meat, game dishes and mature cheese. Pasta and pizza also enjoy being accompanied by this red wine.

Region Description

The impressive Arinzano winery is located in the north east of Spain, just above the Rioja region. It is a nature reserve that has a rich natural habitat. The first owner Sancho Fortuñones de Arinzano ran the winery since the year 1055. The entrance to the winery was designed by the famous Spanish architect Rafael Moneo and serves as inspiration for a new brand identity for this house. In 1988, the 355-hectare estate was bought by the Chivite family and has been run by Bodegas Chivite ever since.

Vino de Pago is the highest quality level in Spain and is intended to reflect the typicality and terroir of the region. Arinzano is one of 14 wineries in Spain and the first in northern Spain to be awarded this status. The wines are of the highest quality and unique character.

Food Pairing:

Red meat, game and cheeses.

TECHNICAL DATA

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| VINTAGE: | 2016 | COUNTRY: | Spain |
| REGION: | Navarra | VOLUME: | 0,75 L |
| STYLE: | Ripe & Fruity | WINE TYPE: | Red wine |
| VARIETAL: | Tempranillo | SERVING TEMP: | room temperature |
| ALLERGENS: | contains sulfites | AGING POTENTIAL: | to 2026 |

