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Marqués De Arviza

La Union Maceracion Carbonica

Rioja, Spain

Wine Notes

Overall, this Tempranillo with carbonic fermentation offers a playful and fruit-forward drinking experience, perfect for enjoying in its youthful vibrancy. Light-bodied and lively, with juicy acidity and soft, supple tannins. Flavors of cranberries, cherries, and red plums dominate.

Marqués De Arviza

Following family tradition since 1874, Bodegas Marqués de Arviza is the third oldest winery in the Denomination of Origin Rioja. They own 45 hectares of vines which allow them to produce single vineyard wines. They rely on traditional values to elaborate wines that reflect the essence of their land. Using tempranillo as the main grape in their wines, they are not afraid of breaking with the DO rules, to make 'vino de autor', looking for less oak influence and balance preserving freshness and fruit concentration in their wines. The ultimate goal being to showcase what the land and their different vineyards sites have to offer.



Farming:

Preventive organic viticulture



Harvest Method:

Manual harvested



Varietal:

Tempranillo (85%),
Graciano (15%)



Age of Vineyard:

Tempranillo planted
between 2009 - 1999
Graciano planted in 2014



Vessel:

Stainless steel and concrete



Vineyard Yield:

50 hl/ha



Soil Type:

Tempranillo alluvial soil
and calcareous clay,
Graciano ferruginous clay



Annual Production:

5814 bottles



Vinification:

Traditional carbonic maceration method, which involves transforming the grape into wine without previous crushing. The clusters are introduced whole into stainless steel tanks with utmost care not to break the fruit. Maceration took place for 8 to 10 days, fermenting at a controlled temperature of 28°C.