

SAN ASENSIO • LA RIOJA

ARCA 53



ARCA 53 is a tribute to the spirit of our founders and to a dream that began to take shape in 1953 and remains alive 4 generations later. Discover a wine with no fancy tricks, which conveys in its flavours and aromas the essence of our land and the character of our people.

WWW.BODEGAELARCADENOE.COM

ARCA 53 is a Tempranillo red made with selected grapes grown at altitude, which blends fresh red and black fruits from old vines, with the elegance and sensuality of spices, balsams, caramels and vanillas.

The result is a unique, surprising wine.

CATEGORY AND VINTAGE

Red 2019 D.O.Ca. RIOJA

WINEMAKING PROCESS

ARCA 53 is made with 100% Tempranillo grapes picked in vineyards at altitudes of over 600 m, with a limited maximum yield of 5000kg/ha. Fermentation of the selected grapes takes place in stainless steel tanks with a controlled temperature that never exceeds 24° C, with daily pump-overs to extract as much colour and aromas as possible.

AGING

The wine is stored in new French oak barrels for seven months followed by at least three months in the bottle.

TASTING NOTES

COLOUR: high intensity dark cherry red; AROMA: complex, elegant aroma of red and black fruits with dairy hints; TASTE: flavoursome and rounded, it has very intense reds and transmits freshness with balsamic notes, hints of vanilla and spices; AFTERTASTE: fruity and long.

PAIRING

Perfect companion for Mediterranean cuisine: grill-roasted red meats, pulses, fish in tomato sauce, grilled vegetables, cold cuts, pates and semi-aged cheeses.



100% tempranillo



18°C