

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 without artifice that transmits in its flavors and aromas the essence of our land and the character of our people.

ARCA 53

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.

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TYPE AND VINTAGE

Red 2020 D.O.Ca. RIOJA.

GRAPE VARIETY

100% tempranillo.

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 5.000 kg/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.

AGEING

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, spices and liquorice.

AFTER-TASTE: Fruity and long with a saline sensation.

PAIRING

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

STORAGE

In a cool, dry place away from the light.



100% tempranillo



18°C



13 months



3 months

