

ARX 2016

Tintilla de Rota
Syrah
Petit Verdot



ARX



TESALIA

Arcos de la Frontera

SPAIN

COLOUR

ARX 2016 has a deep purple colour.

NOSE

Open, immediately attractive with impressions of plum, blueberry, toast and cacao.

PALATE

Fruit driven and elegantly structured with fresh acidity, fine tannins and a richly dense mouthfeel leaving a long and pleasant finish.

Varieties	50% Syrah	Ageing 12 months. French oak barrels	
	35% Tintilla de Rota		Alcohol 14 %
	15% Petit Verdot		RS < 0,26 g/l

ARX 2016 comes from plot No. 1 of Syrah, plot No. 2 of Tintilla de Rota and plot No. 10 of Petit Verdot. All of them with a North East orientation, Levante winds and steep slopes in which the bunches are perfectly shaded and aerated for a perfect maturation. The harvest is collected manually and at night, to take advantage of low temperatures. Pre fermentation cold maceration is done for four days to preserve the colour, aroma and taste of the grapes then the varieties are fermented separately for approximately 20 to 25 days.

The total production is 3,000 cases of 6 bottles each.

The jewel of the south

From the planting of the vineyards, to the selection of the varieties, up to the perfectionism of the winemaking and aging processes, everything for ARX has been done to create a fresh and different wine: The ongoing focus has been to create a wine of high quality and style that exhibits fruit, freshness, elegance and a rich dense mouth feel. Ready for an immediate consumption.

Cees van Casteren MW

CEES VAN CASTEREN, *master of wine*

IGNACIO DE MIGUEL, *enólogo*