



ARANBELZA

Designation of Origin: NAVARRA

Wine Style: Signature Red Wine

Grape Variety: 100% Garnacha

Production: 600 bottles

Vineyard

La Viña de Aranbelza is a unique Garnacha vineyard planted in 1958. The vines are bush-trained, dry-farmed, organically cultivated, and worked with a horse.

The vineyard lies on a south-facing terrace at 660 meters above sea level, with a planting density of 2,700 vines/ha.

Winemaking

Crafted by winemaker Jean François Hébrard. Hand-harvested in 15 kg perforated boxes, with manual grape selection upon arrival at the winery. Whole bunches are foot-trodden in a 2,000-liter open wooden vat.

Spontaneous alcoholic fermentation with temperature control.

15 days of total maceration with one to two punch-downs daily.

Spontaneous malolactic fermentation.

Aged for 18 months in a 500-liter second-use French oak barrel.

Tasting Notes

A powerful and refined Garnacha, made for true lovers of the variety. Impressive in its youth, with outstanding aging potential.