



Arbanta, Rioja Baja

Arbanta D.O.Ca. Rioja

Arbanta 2009

Nestled amongst the chalky slopes of Mount Yoar, in northern Spain's Sierra Cantabria mountain range, is the small town of Barga. The home of the Llorens family, this town and the adjacent vineyards are an ideal location to make wine. The high altitude, poor soils, and great day-night temperature fluctuations combine with the family's painstakingly holistic farming techniques to allow the Llorens family to harvest the finest grapes for their Arbanta. The Llorens family has been farming these vineyards for generations so they take great pride in the fruit of their vines and great care in their winemaking process. Utilizing temperature controlled fermentation in stainless steel; they produce a wine that is as true the original fruit as possible.

Wine: Arbanta 2009
Grapes: 100% Tempranillo
Vine age: 15-20 years
Soil: Chalky clay
Farming: Non-certified organic
Vinification: Temperature controlled fermentation in stainless steel.

