

HEREDAD ARANO

2021

Heredad Arano's label is a facsimile of one of CVNE's label from 1910.

The stars represent the 3 children of CVNE's founder, Eusebio Real de Asúa, married to Sofía Arano.

His brother Raimundo, the other founder, had no descendants

Eusebio had a son, Ramón; his mother's surname was Arano and the wine we make with our Moradillo fruit is our tribute to his mother's surname.



Type of wine: Crianza

Region of production: Ribera del Duero

Year: 2021

C.V.N.E. vintage rating: Excellent

Grape varieties: 100% Tempranillo

Type of bottle: Bordeaux

Bottle size: 75cl.

Bottling date: September 2023

Ageing and barrel type: 15 months in new French oak barrels

Alcoholic volume: 14.5%

pH: 3.67

SO₂ Free/Total: 35/86

Total Polyphenols Index: 80

Total acidity: 4.9

Volatile acidity: 0.52

Suitable for vegans



The vineyard

The grapes for Arano come from our own vineyards in Moradillo de Roa of more than 20 years old. 9 hectares in "Blancares", "El Charco", "Presas", "Estepar", and "Pozuelo Pico" plots at 1,000 m altitude on stony soils, with a continental climate.

Terraces made up of gravel and silt, also with sandy-loam textures.

Soils of variable depth in which we find a medium-high level of limestone.

On the surface, there are abundant pebbles stones which favor ripening in an area of such extreme altitude and climate.

Winemaking

Hand harvesting in 10kg cases, processed in stainless steel tanks with cold pre-fermentation maceration for 4 days, followed by alcoholic fermentation. Malolactic fermentation also takes places in stainless steel tanks. Once completed, the wine was then aged in new French oak barrels for 15 months.

Selected yeast.

Vintage / Harvest description

The 2021 vintage was a fairly mild one in terms of the weather, as the snow that fell in January, as well as the rain during the autumn which started practically at the end of the harvest, allowed us to have sufficient water reserves in the soil to start a regular and late bud break due to the low temperatures in April. There was also rain during key periods of the vegetative cycle, as at flowering, which led to some run-off, but it was not excessive and did result in looser and more aerated bunches. The summer was hot and lacking in rain. The first week of September there was some rainfall, which allowed the water stress to dissipate and helped to complete the perfect ripening of the grapes. The wines of this vintage are wines with a higher concentration than those of 2020 due to a lower rainfall load during the year and higher temperatures during the summer, but a very good alcohol-acidity balance due to those cool nights we have in Ribera del Duero from mid-August to complete the whole harvest where there is a lower degradation of the grape acids.

Tasting notes

High robe wine, bright, cherry red color with a violet background. Intense aromas of black fruit, coffee, pure cocoa, and liquorice, as well as hints of white flowers, characteristic of Tempranillo from the Burgos region of Ribera del Duero. Balance of wood and fruit due to its long ageing in barrels, providing spicy, toasted, and balsamic aromas, respecting the characteristic black fruit. On the palate, it has good acidity, as well as silky tannins that give way to roundness and structure. The finish is ample, long, with an intense memory of black fruit. Pairing with a wide range of dishes such as stews, stew, rice dishes, fish in sauce. And all types of meat. Recommended serving temperature 16-18°C.