

Heredad Arano 2020

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:** 2020
- **Vintage rating:** Excellent
- **Grape varieties:** 100% Tempranillo (tinta del país)
- **Bottle type:** Bordeaux
- **Bottle size:** 75cl.
- **Aging and barrel type:** 15 months in French oak barrels

Analytical data

- **Alcoholic volume:** 14%
- **Volatile acidity:** 0.42
- **Total acidity:** 4.9
- **SO₂ Free/Total:** 35/80
- **pH:** 3.61
- **Total Polyphenols Index:** 78
- **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 place in stainless steel tanks. Once completed, the wine was then aged in French oak barrels for 15 months. Selected yeast.

Vintage / Harvest description

The 2020 campaign has been marked by a greater volume of rainfall as well as slightly lower temperatures than in other years, leading to fresher wines. In a key stage such as ripening, both the slightly lower temperatures and the rainfall helped us to make it longer, giving rise to a calm and gradual grape harvest, being able to make a good selection of the grape both in the field and in the winery.

The harvest took place in Bela between September 26th and October 19th.

Tasting notes

Wine of bright and lively appearance, cherry red color with violet background. Intense aromas of black fruit, coffee and pure cocoa, and hints of white flowers, characteristic of Tempranillo from the Ribera del Duero region of Burgos. Good balance of wood and fruit due to its long aging in barrels providing spicy, toasted and balsamic aromas, respecting the character of the variety. On the palate it has a fresh start, passing through silky tannins that give way to roundness and structure. The finish is long and full on the palate, leaving an intense memory of black fruit. Pairing with a wide range of dishes such as Spanish “cocido”, stew, rice, fish in sauce. And all kinds of meats.

Recommended serving temperature 16-18°C.

