

ARX 2017

Tintilla de Rota
Syrah
Petit Verdot
Cabernet Sauvignon



ARX

TESALIA

Arcos de la Frontera
SPAIN

Colour

The ARX 2017 has a deep purple colour.

Nose

Charming bouquet with impressions of plum, blackcurrant, mocha, and clove.

Palate

Tsunami of red and purple fruit on the palate on a backbone of ripe, sweet tannins. Jammy, complex and long with a balanced acidity and a flinty minerality. Great length and subtle oak complexity.

Varieties	60% Syrah	Ageing	12 months in french oak barrels
	30% Tintilla de Rota	Alcohol	14 %
	8% Petit Verdot	RS	< 0,20 g/l
	2% Cabernet Sauvignon		

ARX 2017 comes from plot No. 1 of Syrah, plot No. 2 of Tintilla de Rota, plot No. 10 of Petit Verdot and plot No. 3 of Cabernet Sauvignon. 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 6.100 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 Tesalia has been done to create a «grand cru classé» in Andalucía. The ongoing focus has been to create a wine of exceptional quality and style that exhibits concentration, elegance, complexity, balance, length and ageability. Ready for an immediate consumption, however they will pleasantly evolve during the next ten years.


Cees van Casteren, Master of Wine


Ignacio de Miguel, oenologist