

“ THE FAMILY WINE ”



D.O.P. VALENCIA

VARIETIES

60% Monastrell and 40% Cabernet Sauvignon

VINEYARDS AND SOIL

Stony limestone soils situated on the sunny side of Capurutxo, the mountain that dominates the scenery around our town.

OAK BARRELS

12 months in American and French oak barrels.

WINEMAKER'S TASTING NOTES

Intense ruby red. A bouquet of ripe black berries, with slightly roasted and balsamic notes which remind one of liquorice and coffee undercurrent.

On the palate it is full and at the same time fresh, strong and balanced. Long persistence which leaves us with a nice reminder of fruit and toasted flavours.

Best Served between 12° and 15°C.

PAIRING SUGGESTIONS

Los Arráez Lagares; the fusion of this two local varieties combine to perfection. And as a result, we have a wine that matches perfectly with our typical rice and meat dishes, and pastas improving with long interesting conversations.

TECNICAL DATA

pH 3,73
Total Acidity : 5,2g/L
Residual Sugar : <4
Alc: 14 %Vol.

PALLET

Size : 0,75
Box Bottles : 6
Pallet Bottles : 540

Los Arráez Lagares the perfect mix between tradition and modernity.

“ Lagares has always been a reference to quality since the start of our winery. It was the first big wine that my grandfather started along with my father and now continues with myself. We want to reflect, in this wine, our winery's history and great work since 1950.”
Toni Arráez.

A mythical, prehistoric wine, It is a commitment to make a transgressive wine, based on respect for our land and what we have learned from our ancestors.