

FERNÁNDEZ DE ARCAYA



BASQUETRONOMY

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D.O. NAVARRA

Bodegas Fernández de Arcaya is the result of a winemaking tradition of a family linked to the vineyard and wine. It represents the innovative spirit of an old family, embodied in the dream of creating modern wines from some of the oldest strains of the Merlot, Tempranillo or Cabernet Sauvignon varieties.

The winery's activity began with the most modern facilities, in 1990, on a 4-hectare farm (Finca Perguita) located in Los Arcos, on the historic Camino de Santiago.

The vineyards of the winery occupy 54 hectares, cultivated in calcareous-clayey soils, on slopes of 450 m altitude in the foothills of the Sierra de Codés, above the valley of the Ebro River, a privilege that is used wisely, following the principle of oenology: "the quality of the future wine is born in the vineyard" and that is why their wines are vinified with grapes from their own vineyard.

Bodegas Fernández de Arcaya, presents a clear orientation towards the production of quality red wines, Crianzas and Reservas, but without neglecting the production of young red, white and rosé wines. "We are a totally family-run winery and we guarantee a future where the main objective is to maintain the greatness of the wines without making concessions to passing fashions, establishing commercial ties and permanent friendship with our clients with the aim of improving day by day. For us family to be born in this land where wine is much more than a tradition, it is not just being born, it is being bearers of a culture transmitted and improved for more than 2000 years, person to person, generation to generation.

WINES

FERNÁNDEZ DE ARCAYA



BASQUETRONOMY

VIÑA PERGUITA TINTO ROBLE
(RED OAKED)

Viña Perguita Roble have exceptional combination from grape flavour and oak tanins. It's bouquet looks so pleasant on the fruits and oak notes combination. So soft and sweet tanic wrapper on wine organoleptic character.

Wine ready to be dinked now and also available for drink in long time.

Cool maceration of selected grapes for 24 to 48 hours, and then fermented under controlled temperature lower than 28oC/82oF, in stainles steel small tanks for 20 days in contact with grape peels.

Because fermented in contact with natural grape peels, the wine becomes a balanced estructura, color, and tanins for future aging in barrels, and bottle.

D.O Navarra		85% Tempranillo	
750ml		13,5% vol	

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BASQUETRONOMY

VIÑA PERGUITA ROSÉ

Cool maceration of selected grapes for 12 to 24 hours, and then fermented under controlled temperature, in stainless steel small tanks for 15 days, due to obtain full flavor and taste.

From harvest to bottling no hands had been in touch with grape, or wine. All procedures are made with modern technology, to care the better quality of this wine.

Therefore flavor and tasting would be found so clear and pleasant, on the character of grape genuineness.

D.O Navarra		100% Garnacha	
750ml		13% vol	

FERNÁNDEZ DE ARCAYA



BASQUETRONOMY

VIÑA PERGUITA WHITE

Cool maceration of selected grapes for 12 to 24 hours, and then fermented under controlled temperature, in stainless steel small tanks for 15 days, due to obtain full flavor and taste.

From harvest to bottling no hands had been in touch with grape, or wine. All procedures are made with modern technology, to care the better quality of this wine.

Therefore flavor and tasting would be found so clear and pleasant, on the character of grape genuineness.

D.O Navarra		Chardonnay	
750ml		12,5% vol	

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VIÑA PERGUITA CRIANZA (RED)

Viña Perguita Crianza is a modern style wine with deep red cherry color full flavored from grape fruits notes, and their nice combination with fine oaks. It's bouquet looks interesting, fantastic combination of grape and aging, soft and nice balanced. With own character.

Wine ready to be dinked now and also available for drink in long time.

Cool maceration of selected grapes for at least 48 hours, and then fermented under controlled temperature lower than 28oC/82oF, in stainles steel small tanks for 25 days in contact with grape peels.

Because fermented in contact with natural grape peels, the wine becomes a balanced estructure, color, and tanins for future aging in barrels, and bottle.

D.O Navarra		Tempranillo	
750ml		13,5% vol	

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BASQUETRONOMY

VIÑA PERGUITA RESERVA (RED)

A classic range with refined flavors reminiscent of the fruitiness of the grape, complemented by elegant nuances from the fine woods of aging. On the palate, it is smooth and spicy, with perfectly polished tannins. It meets all expectations. So balanced and harmonious, so precisely perfect, that words are unnecessary. Everything about it is consistent – the quality of the tannins, the aromatic potential, the density, the length... superb.

Vinification in stainless steel tanks. After a brief cold maceration, fermentation and maceration continue with skin contact at a controlled temperature of up to 28°C, with delicate pump-overs for approximately 30 days.

Aged for 24 months in French and American oak barrels of 225 liters.

D.O Navarra		Tempranillo	
750ml		13% vol	