

Masterchef

D.O. Ca. Rioja (Alavesa)

Reserva 2021

The MasterChef, MasterChef Professional, and MasterChef Celebrity ranges offer, under a single label, the best of Spain's diverse winemaking traditions, a new way to enjoy life. A complete collection of wines coming from the best Spanish Denominations of Origin. The MasterChef collection represents a tremendous opportunity to attract new audiences, thanks to the exceptional quality of its wines and its connection to the television program that has been a smash hit in more than 200 countries worldwide. One of the most successful shows on television now has its own wine label, thanks to Aracx.

The harvest

2021 began with a good rainfall but that at the end of winter came a prolonged period of drought until well into September. In general terms it has been a dry year that has favored the health of the vineyard, reducing the number of phytosanitary treatments due to the excellent condition of the grapes. The harvest in terms of quantity is very similar to that of 2020 and even slightly higher, favored in some vineyards by the precipitation at the end of September. These climatic conditions have caused the harvest to come about 10 days later than the 2020 harvest, obtaining warmer wines, with less acidity than other years but with a very remarkable colorimetric potential, making powerful and structured wines. They are wines slightly less aromatic due to the heat but they gain in color and structure.

Vinification

Hand-harvested, destemmed, and fermented in stainless steel tanks. Aged in medium-toasted, neutral oak barrels (60% French and 40% American) for 18 months. Systematic microbiological monitoring and monthly barrel topping up ensure that barrel aging adds complexity to the wine while preventing oxidative notes that might mask the fresh fruit typical of Tempranillo from Rioja Alavesa.

The ageing

18 months in French and American medium toast

Tasting notes

Colour: Ruby Red color, intense and bright

Nose: Very intense on the nose with notes of balsamic and fine nuances of plum and clean oak.

Palate: Smooth, velvety, complex and structured. A pleasant finish with red fruits and hints of balsamic notes

Food pairing: Red meats, cured cheeses, poultry and chicken dishes

ARACX
Grands
Spanish Fine Wines



Technical data

Varietals	100% Tempranillo.
Vine Age	25 years
Vineyards	Vineyards located in Samaniego, and Villabuena, in the heart of the Rioja Alavesa
Barrel Composition	American & French Oak.
Barrel Age	New & 1-3 years
Time in Barrel	18 months
Time in Bottle	1 year
Alcohol content (vol)	14% vol
Acidity total (gr/l)	5,33
Residual sugar (gr/l)	1,3 gr / l
Suggested serving temperature	14-16°