Bodegas Vatan Vatan Arena 2017



95pts

"A vine selection of ancient genetic material, all original massal selection, 2017 Vatan Arena offers finessed tannins that are designed to last. Full-bodied, it's got the muscle and stuffing to shed as well, plenty to work with as it continues to develop, already lovely in a sweet, perfumed nose of nuanced balsamic and oak, with a baked quality to the berry fruit. It's the elegance and structure that stand out most, after barrel-fermentation and then aging 36 months in barrique after a selection of the best barrels is made."

Virginie Boone, July 30th 2025





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JORGE ORDÓÑEZ
SELECTIONS