

TECHNICAL SHEET



La A

SPECIAL EDITION



TECHNICAL DATA



SYRAH
CABERNET SAUVIGNON



15 % Vol.



18 months
FRENCH OAK
BARRELS



D.O.P. Bolandín
VINO DE PAGO

RED WINE

HARVEST PERIOD:

Syrah, first week of October; Cabernet Sauvignon, mid-October.

HARVEST:

Manual, in 15 kg harvest boxes, by plot and variety.

VINIFICATION & AGEING:

Fermented in 5,000L oak vats, followed by a minimum of 18 months ageing in French oak barrels.



TASTING NOTES

Deep ruby. Aromas of wild dark berries, peppery spice, dark chocolate and cured leather. Silky and indulgent on the palate, with clean fruit, mineral and saline notes that add length and persistence to the finish. Highly complex and intense, with fine tannins.

VINEYARD

Grown on our own Finca Bolandín, a 150 hectare estate in the municipality of Ablitas, southern Navarra, at 395 m.a.s.l.

BOTTLE FORMATS

0,75 L.

Special Edition, numbered bottles.
Produced only in exceptional vintages, released without a vintage year.

RECOGNITIONS

94 puntos Tim Atkim

90 puntos Robert Parker

90 puntos James Sucklin

96 puntos Gilbert & Gaillard

92 puntos Guía Peñín