

TECHNICAL SHEET



O11 SELECCIÓN



TECHNICAL DATA



SYRAH
TEMPRANILLO



15 % Vol.



18 months
FRENCH OAK
BARRELS



D.O.P. Bolandín
VINO DE PAGO

VINO TINTO

HARVEST PERIOD:
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. Remarkable complexity on the nose, with aromas of wild dark berries, peppery spice and pipe tobacco. On the palate, silky tannins and beautifully balanced acidity, with mineral and saline notes that add length and persistence. Well-concentrated, with a refined barrel finish.

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.

100% estate-grown grapes. Vinification and bottling carried out entirely within the denomination. Vineyard and winery on the same estate.

RECOGNITIONS

95 puntos Tim Atkim

90 puntos Robert Parker

91 puntos James Sucklin

93 puntos Guía Peñín

97 puntos Guía Gourmets