

TECHNICAL DATA:



Tempranillo
Garnacha



13,5 % vol.



servicio

8° a 10° C.



D.O. Navarra

Harvest time: End of September, beginning of October.

Harvest: Mechanical.

Winemaking and aging: Fermentation in concrete tanks at controlled temperature.

Optimum consumption period: Between 1 and 2 years.



TASTING NOTE

Appearance: Bright raspberry pink color.

Nose: Intense aromas, fruity hints of strawberries and raspberries, candies.

Palate: Fruity, fresh, tasty, with a touch of sweetness. Very good harmony and balance.

Food pairing: Very versatile. Especially recommended for Mediterranean food, pasta, rice, blue fish. All kinds of vegetables.