

TECHNICAL DATA:

	Tempranillo Merlot Garnacha
	14 % vol.
 servicio	16° a 18° C.
	D.O. Navarra

Harvest time: End of September, beginning of October.

Harvest: Mechanical.

Winemaking and aging: Maceration and alcoholic fermentation in steel tanks at controlled temperature, followed by malolactic fermentation in concrete tanks.

Optimum consumption period:
Between 1 and 4 years.



TASTING NOTE

Appearance: Cherry red color and violet tones.

Nose: Fruity aromas reminiscent of berries, blackberries and currants.

Palate: Marked tannins well combined with acidity.

Pairing: Poultry, pork, legumes and all types of Mediterranean food.