

TECHNICAL DATA:



Tempranillo
Merlot



14,5 % vol.



16° a 18° C.



D.O. Navarra



9 months in French
and American oak.

Harvest Time: Late September, early October.

Harvesting Method: Mechanical.

Vinification and Aging: Malolactic fermentation in concrete tanks, followed by 9 months in barrels alternating between French and American oak, with bottle aging until reaching 24 months.

Optimal Consumption Period: Between 1 and 5 years.



TASTING
NOTE

Appearance: Beautiful garnet color with slight ruby edges.

Nose: Intense aroma of red fruits, well-balanced with hints of new wood.

Palate: Smooth, with great structure and body, and a long finish.

Pairing: Excellent with semi-cured cheeses, stews in general, and meats such as veal, beef, lamb, and ox.