TECHNICAL SHEET

CUVÉE ESPECIAL

Pago de Cirsus
BODEGA

TECHNICAL DATA

SYRAH
CABERNET SAUVIGNON

15 % Vol.

14 months
FRENCH OAK
BARRELS

D.O.P. Bolandin
VINO DE PAGO

RED WINE

HARVEST PERIOD:
Late September to early October.

HARVEST:
Night-harvested by machine.

VINIFICATION & AGEING:
Aged for 14 months in French oak barrels.



TASTING NOTES

Dark cherry with garnet edges. Aromas of ripe fruit, wood and balsamic notes,cherry, walnut and sweet spices. Structured, elegant and well-balanced. Enveloping, rich and smooth. A deeply intense and expressive wine, a true reflection of the vineyard's character. One of the most awarded wines in our cellar. D.O.P. Bolandín.

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.
1,5 L.
3 L.
6 L.
9 L.
18 L.

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

RECOGNITIONS

95 puntos **IWC and Navarra Red Trophy**

92 puntos **Tim Atkim**

94 puntos **Guía ABC**

90 puntos **Robert Parker**

96 puntos **Guía Gourmet**

92 puntos **Guía Peñín**

90 puntos **Gilbert & Gaillard**