

This wine is a tribute to the Camino and the pilgrims who walk it. With every sip, we hope you relive the special moments and unforgettable experiences that accompanied your journey.

TECHNICAL DATA:



Tempranillo
Merlot



13,5 % vol.



16° a 18° C.



D.O. Navarra



18 months in American
oak

Harvest Time: Late September, early October.

Harvesting Method: Mechanical.

Vinification and Aging: Malolactic fermentation in concrete tanks, followed by 9 months in alternating French and American oak barrels.

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 like veal, beef, lamb, and ox.