

TECHNICAL DATA:



Tempranillo



14 % vol.



16° a 18° C.



D.O. Navarra



6 months in French oak

Harvest Time: First half of October.

Harvesting Method: Mechanical.

Vinification and Aging: Pre-fermentation maceration at low temperature for 72 hours. Malolactic fermentation in concrete tanks.

Optimal Consumption Period: Between 1 and 6 years.



TASTING
NOTE

Appearance: Intense cherry red with violet hues. High density, clean and bright.

Nose: Spicy, with aromas of mint, cassis, licorice, cocoa, and toasted notes. Wild red fruit jam.

Palate: Complex and velvety. Pleasant and with well-rounded tannins. Perfectly integrated fruit with toasted wood nuances. Long and lasting finish.

Pairing: All types of meats, cold cuts, and roasts. Ideal for casual drinking.