

TECHNICAL DATA:



Tempranillo
Merlot



14 % vol.



servicio

16° a 18° C.



D.O. Navarra



12 months oak
French and American

Harvest time: End of September,
beginning of October.

Harvest: Mechanical.

Winemaking and aging: Fermentation in
concrete tanks. Aged for 12 months in
medium toasted American oak barrels.

Optimum consumption period:
Between 1 and 5 years.



TASTING NOTE

Appearance: Garnet red color with a slight russet rim.

Nose: Intense aroma of peach over toasted notes of fine wood, leather, licorice and coffee.

Palate: Smooth, ripe tannins, ample, full. Magnificent retronasal passage.

Pairing: Meat in general, legumes, stews and all types of Mediterranean food.