

TECHNICAL DATA:



Garnacha



13,5 % vol.



6° a 8° C.



D.O. Navarra

Harvest Time: First half of October.

Harvesting Method: Mechanical.

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

Optimal Consumption Period: Between 1 and 2 years.



TASTING
NOTE

Appearance: Beautiful raspberry color.

Nose: Intense aromas of cherry, strawberry, and candy.

Palate: Excellent balance of acidity and alcohol, giving a pleasant sensation of freshness, with citrus notes and persistence.

Pairing: Blue fish, vegetables, rice, and pasta. Ideal for sushi.