



Navardia Reserva

Grape Varieties: 60% Tempranillo, 25% Graciano y 15% Garnacha.

Vintage: 2007

Ageing: 18 Months in french oak barrels.

PRODUCTION

From our least productive ecological vines we select the best grapes of each variety. We use the most Avant guard technology, and controlled fermentation at suitable temperature takes place in order to preserve the fruity and aromatic qualities of the grapes. Maceration with the skins is longer in order to get more structure and complexity in these wines. Lengthy aging for 18 months in French oak barrels and later laying in our bottle hall for over 2 years, end up this process prior placing in the market.

TASTING NOTES

VISUAL: Quite covered cherry red colour, with ruby sparkling, hardly any evolution. Clean and shine, plenty of tears.

NASAL: Very expressive and aromatic complexity, wild berries compote in nose, with musky notes and toasted background. Bitter cocoa ending.

TASTE: Fleshy and tasty in the mouth, red and black stone fruits, with a slightly bitter tannin which indicates freshness. Spicy dark chocolate ending with a lengthy aftertaste.

Ideal serving temperature 16 to 18°C

Note: due to its peculiar manufacturing conditions, certain settling may eventually occur. Decanting is recommended.

