



Navardia Crianza

Grape varieties: 80% Tempranillo, 10%, Graciano, 10% Garnacha.

Vintage: 2020

Ageing: 12 Months in french oak barrels

PRODUCTION

After a careful harvesting of our ecological vines (over ten years of age) and an exquisite manufacturing, using the most avant guard technology together with a high degree of respect when preserving the natural characteristics of the grapes, we obtain carefully selected wines to be aged for a 12-month period in both American and French oak barrels and then lay in our bottle ageing hall.

TASTING NOTES

VISUAL: top layer intense cherry red, no evolution, clean and shiny with plenty of tears.

NASAL: Good aromatic intensity and complexity, berries with acidic notes given by the variety Graciano. Fruit compote background and rich toasted like aromas together with subtle and nice spicy and balsamic ones.

TASTE: fleshy structure very nicely balanced, good fruit, slight liquorice like bitterness which gives way smoothly to dark chocolate and light toasted flavours.

Ideal serving temperatura 17 a 19°C

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