

NAVARRA

DENOMINACIÓN DE ORIGEN



UNIO 2010

Varieties

90% Tempranillo, 10 % other varieties.

This wine is made up of grapes from our 300 hectares vineyards in Olite, in Ribera Alta, Navarra, picked at the optimum ripeness level. The production of these vineyards does not exceed 5.000 Kg/Ha.

Winemaking

Harvest takes place in the middle of September. Grapes are destemmed and placed in stainless steel tanks at controlled temperature for a maceration period of approximately seven days.

Malolactic conversion and later aging in tanks where the wine remains on lees until stabilization and bottling.

Tasting Notes

Medium colour intensity with violet hue.

Expressive nose, exuding a gourmand bouquet of red fruit, cherry and raspberry with hints of banana and strong smells of liquorice.

Pleasant and harmonious in mouth, with flavours of ripe fruit, friendly and pleasant reminiscence.

Food Pairing

Its fruitiness makes this wine a fabulous match for starters, cured meats and stews.

Alcoholic Degree: 13% Vol. **Size:** 750 ml. **Serving temperature :** 18°C

