



VIÑEDO Nº 5 Old vines of Grenache

TASTING NOTES

Colour: Ruby red.

Nose: Intense aromas of red berry fruit and red fruits (strawberry, raspberry, redcurrant), candy.

Palate: Tasty and pleasant. Red berry fruit with lactic notes. Strawberry candy notes. Freshness and warm hints giving more volume and good mouthfeel.

RECOMMENDATIONS

Consumption: Best before one year.
Service temperature: 6-8 °C

PACKAGING

BOTTLE: Clear burgundy 75cl.

CLOSURE: Synthetic cork

CAPSULE: Poly laminated

BOTTLES PER CASE: 6

CASE SIZE:
24 x 28 x 16 cm

WEIGHT: 7.5 Kg.

PALLET CONFIGURATION:

EURO PALLET 80 X 120: 630 BOTTLES.

CASES PER LAYER: 21
NUMBER OF LAYERS: 5
CASES PER PALLET: 105

EAN BOTTLE BAR CODE: 8411558000206



TECHNICAL INFORMATION

Region: D.O NAVARRA
Grape variety: 100% GARNACHA
Vintage: 2017
Production area: Puente la Reina
Navarra

VITICULTURE

Surface of the vineyard: 15 ha
Soil type: Limestone
Average age of vineyard: 61 years
Vine density: 2.300 vines/ha
Yield: 3.500 kg/ha
Training: Bush vines

WINE MAKING

Harvest: Manual
Fermentation vats: Stainless steel
Temperature of fermentation: 13 °C
Time of fermentation: 20 days
Fining: With milk casein and bentonite
Filtration: With kieselguhr

ANALYSIS

ALCOHOL DEGREE: 14 %
TOTAL ACIDITY: 5,7 g/l
TOTAL SO₂: 90 mg/l
RESIDUAL SUGAR: 2,1 g/l

Food matching: Rice, pasta, vegetables and white meat.

