



NAVARDIA CRIANZA

organic wine

WINERY: Bodegas BAGORDI

ORIGIN: DOCa Rioja (Qualified Denomination of Origin)

VARIETIES: 80% Tempranillo, 10% Graciano, 10% Grenache.

ALCOHOL CONTENT (% vol.) 13°

TOTAL SULPHURE: 90 mg/l

AGING: 12 months in American and French oak barrels.

MAKING: 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:

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

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

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

GASTRONOMY: The variety range of this wine suggest a great variety of dishes. Among these roasted or charcoal grilled red meats, as well as game. We suggest: "charcoal roasted goat with escarole lettuce and red cardoon".

SERVING: Ideal serving temperature between 17 and 19°C

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

LOGISTICS:

BOTTLES PER BOX: 6 BOTTLES

BOTTLES PER EURO PALLET: 600 BOTTLES

TOTAL BOX WEIGHT: 7.5 Kg. Approx.