



# NAVARDIA JOVEN

## organic wine

**WINERY:** Bodegas BAGORDI

**ORIGIN:** DOCa Rioja (Qualified Denomination of Origin)

**VARIETIES:** 80% Tempranillo, 15% Grenache and 5% Graciano

**ALCOHOL CONTENT (% vol.)** 14°

**TOTAL SULPHURE:** 69mg/l

**MAKING:** From grapes ecologically grown, we obtain this young and fruity wine, which outstands because of its nice palate. With unusual roundness and perfect balance, the presence of sulphur dioxide has been reduced, making this wine a natural and healthy product.

It is also a projection our vocation and sensitivity for ecological agriculture and its consequences for the environment.

**TASTING:**

**VISUAL STAGE:** Intense Picota cherry colour, well covered and medium layer, trim with violet sparkling. It is clean and bright.

**OLFACTORY STAGE:** ripe berries, well balanced with spicy notes, such as cloves and black pepper. Balsamic and delicate.

**GUSTATORY STAGE:** Fresh tasty entrance, Berries are present as they were in nose, good structure, lengthy persistent passing, together with a light tone of wild berries (blueberries and gooseberry) with a highlighted vegetal note and soft, light tanning perfectly balanced as a whole.

**GASTRONOMY:** This wine is the ideal companion for light meals, warm starters, pulses, Rioja style potato soup, game birds and poultry.

We suggest: "Organic egg yolk with crystal peppers and chanterelles" The light tannin helps to counterbalance the rubbery texture of the yolk, and the peppers, on the other hand, counterbalance the tannic ending of the wine. The chanterelles provide this dish with a wooden note which compliments this wine perfectly.

**SERVING:** Ideal serving temperature 15-17°C

**LOGISTICS:**

**BOTTLES PER BOX:** 6 BOTTLES

**BOTTLES PER EURO PALLET:** 600 BOTTLES

**TOTAL BOX WEIGHT:** 7.5 Kg. Aprox.