



EST.



1983

# Amalur

## GARNACHA

**Region:** *Denominación de Origen Navarra*

**Variety:** *Garnacha*

**Alcohol:** 14%

**Terroir.** Selection of old Garnacha vines from our plots located in the low mountain zones, in the extreme east of the appellation. Very poor clay and stony soils, highly influenced by the cool climate of the area. The vines have a minimum age of 45 years, barely reaching 4.000kg per hectare, causing greater typicity and concentration in the grapes. Manual harvest in 20 kg cases during the first week of November.

**Winemaking.** First selection in the vineyard, followed by a second selection on the table before production. After a gentle crushing, the grape juice is vatted by gravity in small French oak tanks where it ferments and macerates in contact with its skins for 21 days with constant pumping over.

**Ageing.** Aged for 6 months in French 500 liters-capacity oak barrels, of second and third use which provides structure without affecting the varietal typicity of Garnacha.

**Colour.** Cherry red colour, clean and bright.

**Aroma.** Elegant floral aromas of violet and red fruits, especially strawberry and raspberry.

**Taste.** It stands out for its typicality and for the explosion of fruit in the mouth. Very fresh with good acidity and an elegant and light palate.

**Pairing.** Very versatile to pair with many dishes, especially with roast meats, semi- cures cheeses, pastas, rice and any Mediterranean dish, even with slightly fatty fish.