



EST.



1983

Amalur

TEMPRANILLO

Region: *Denominación de Origen Navarra*

Variety: *Tempranillo*

Alcohol: 14%

Terroir. Selection of old Tempranillo vines from our plots located in the low mountain zones. Very poor clay and stony soils, highly influenced by the cool climate of the area. The vines have a minimum age of 45 years and very low yields, which barely reach 5.000 kg per hectare, causing greater typicity and concentration in the grapes. Manual harvest in 20 kg cases during the second half of October.

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 225 liters-capacity oak barrels, of second and third use, which provides structure without affecting the varietal typicity of Tempranillo.

Colour. Red colour with garnet iridescence of medium intensity.

Aroma. Fresh nose with aromas of black fruit, blackberry, blueberries and light notes of chocolate and spices.

Taste. Hints of red fruit and liquorice, it stands out for its elegance and freshness. Round and with a long retronasal.

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