



VIÑEDO Nº5 CRIANZA Puente la Reina, Spain

14.5% ALC/VOL 750mL BOTTLE SIZE



Tempranillo, Grenache, Graciano,

Mazuelo (Carignan) and Cabernet Sauvignon

Appellation

D.O. Navarra

Vinification

Average age of the vines is 60 years; grapes are harvested by hand.

Fermentation

Fermentation: In temperature-controlled stainless

steel vats at 26 - 28°C for 15 days. Ageing time in barrel: 9 months

Type of barrels: French Allier oak (1 year old) Time aged in bottle: 3 months minimum

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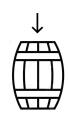
13°C for 20 days

Tasting notes

Color: Black cherry, medium to very deep with a garnet rim.

Nose: Ripe black fruit with hints of earth undertones. Light toasty essence, vanilla and cocoa with balsamic notes coming through in the finish.

Palate: Powerful and long. Very ripe fruit mingling with balsamic, menthol notes. Well integrated oak, spicy. Complex and structured.



Aged in French Allier oak for 9 months



Aged in bottle for 3+ months

Serving recommendation Serve at 16 to 18°C.

X SE

Food pairings

White meats, lamb, spicy Spanish dishes like *Ajoarriero*, pasta, rice dishes and sushi.