



## GARNACHA Puente la Reina, Spain



**14%**  
ALC/VOL

**750mL**  
BOTTLE SIZE



100% Grenache

### Appellation

D.O. Navarra

### Vinification

Average age of the vines is 20 years.  
Harvesting: Mechanical

### Fermentation

Fermentation: In temperature-controlled stainless steel vats at 13°C for 20 days.



13°C for 20 days

### Tasting notes

Color: Redcurrant, clean and brilliant.

Nose: Intensely aromatic with notes of wild red berry fruit (strawberry, raspberry and redcurrant).

Palate: Fresh and balanced with good length of flavor. Intense wild red berry fruit with a long, lingering finish.



Not Aged in Oak



### Serving recommendation

Serve at 6 to 8°C.

### Food pairings

Rice dishes, pasta or vegetables.