



## NAVAJAS RED CRIANZA 2018

**Denominación de Origen:** D.O.Ca Rioja

**Area:** Rioja Alta

**Grape varieties:** 100% Tempranillo

**Climate conditions:** The year was very unstable, cold, and wet. There were two hails, one at the beginning of July and another in September. This, along with an excess of humidity, made necessary a greater sanitary control in vegetation management and treatments. Ripening was slower than usual, although the rain respected a long harvest with mild temperatures

**Viticulture:** Born from selected grapes, and from plots chosen as a result of years of analysing vineyards belonging both to the bodega and to our suppliers.

Hand-picked between the last week of September and the first fortnight of October.

**Winemaking:** Our criteria for making red wines is similar: strive for the best phenolic and aromatic ripeness, always bearing in mind each year and the characteristics of the wine we wish to obtain. For that reason we use the traditional method of de-stemming. Fermentation takes place naturally at controlled temperatures, great care being taken to ensure that the potential achieved in the vineyard is reflected in the wine, and, on its transfer to barrels, that this stabilises and matures.

**Ageing:** After malolactic fermentation, the wine is clarified and filtered, rests in American oak barrels, where it remains for a minimum of 12 months. After this barrel ageing, it is then bottled and aged in our bottle cellar until it reaches the correct balance for its release onto the market.

**Food pairing:** The ideal accompaniment to cold meats and cheeses, red meat and game.

**Serving temperature:** 15-16°C.

**Analysis:** Alcohol 14%, pH 3.48, Total acidity 5.32 g/l, Volatile acidity 0,51 g/l

