



Latido Crianza 2018

Type: Red Wine

Appellation: D.O. Navarra

Varieties: 70% Garnacha 30% Tempranillo

Alcohol: 13,50% Vol.

Bottle: Burgundy bottle 75cl.

VINEYARD/TERROIR

Average age: 35 years

Location: San Martín de Unx.

Altitude: 600-650 meters

Yield of production: 4.000 kgs/ha.

WINE MAKING

Harvest: Manual Harvest in 3.000 Kgs wagons

Fermentation: Stainless steel tanks.

Malolactic: Stainless steel tanks.

Aging: 12 Months in 225 L French and American oak

TASTING NOTES:

A deep Burgundy red color with ruby hues that reflect the careful aging process. Strong and intense aromas, with a harmonious and seamless combination of ripe fruit aromas - fruits of the forest and red berries, along with spicy hints and a touch of vanilla and toasted notes from the aging process in oak. The palate is fully flavored, well balanced, and extremely pleasant on the palate, with elegant smoky and toasted hints, alongside ripe red jammy fruits in the finish.

FOOD PAIRING: This wine goes particularly well with roasted and grilled red meats, game, and all types of stews.

INTERNATIONAL PRESS:

James Suckling: 91 (2018) - 90 (2017)

Consumption Temperature: 14-16°C

