

Latido El Camino 2017

Type: Red Wine Appellation: D.O. Navarra Varieties: 100% Garnacha Alcohol: 14,00% Vol. Bottle: Burgundy bottle 75cl.

VINEYARD/TERROIR

Average age: +50 years Location: San Martín de Unx. Altitude: 600-650 meters Yield of production: 4.000 kgs/ha.

WINE MAKING

Harvest: Manual Harvest in 15 kgs cases.
Fermentation: Stainless steel tanks.
Malolactic: Stainless steel tanks.
Aging: 12 Months in 225 L and 500 L French oak

TASTING NOTES:

This violet red wine displays all the character of the Grenache grape variety with intense fruity flavors and aromas such as sweet strawberry, raspberry and cherries, some balsamic touch with a bit of caramel, some anisette and spices coming from the aging. Some earthy touch too. In the mouth we get fruit again, red and black, with certain floral hints. Very good balance, great and firm tannins. It is medium body with a good touch of acidity and red fruit in the aftertaste.

FOOD PAIRING: This wine goes particularly well with any of the wide range of roasted meat, grilled meat and game.

INTERNATIONAL PRESS:

Wine Advocate (Rober Parker) - 91 (2017) James Suckling: 91 (2017)





