

Navaldar

/Crianza

Bodegas
D. MATEOS
ALDEANUEVA DE EBRO (LA RIOJA) ESPAÑA

17 °C









♥ Red meat, BBQ 's, veal and legume stews.



COLOUR Brilliant ruby-red colour. Medium cloak and little colour development.

AROMA Intense and complex bouquet. Aromas of black fruits (blackberries and blueberries) and low brush, such as lavender, dill and rosemary. Balsamic notes that evolve to sweet spices (vanilla, coconut and clove) and black chocolate.

TASTE It is a wine with a great personality and character. Balsamic and menthol elements that enhance the ripe black fruit aromas, such as maraschino. Long end with subtle bitter notes (cocoa and coffee) of ageing that invite to keep drinking.

 Navaldar Crianza	 75 % Tempranillo, 13 % Garnacha, 7 % Mazuelo y 5 % Graciano
 Bodegas d. Mateos S. L.	 40 years old
 D. O. Calificada Rioja	 5.500 kg/Ha
 Aldeanueva de Ebro (La Rioja) Spain	 14.05 % vol

WINEMAKING: ❶ Grapes de-stemming. ❷ Pre-fermentative cold maceration at 15 °C for 3 days. ❸ Fermentation in stainless steel tanks at controlled temperature for 25 days. Punching down and overpumping every day. ❹ Malolactic fermentation. ❺ Ageing in 225 l new and second use french (70 %) and american (30 %) oak barrels for 12 months. ❻ Natural clarification inside their own barrels and barrel racking quarterly. ❼ Bottling without filtering. ❽ Ageing in bottle at least 12 months.