

Navaldar

/Reserva

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

18 °C

♥ Stews and poultry, grilled red meat, roast suckling pig, foie gras, cured cheeses and cold meats.

It is recommended to decant this wine 30 minutes before serving to appreciate its whole potential.



COLOUR Brilliant ruby-red colour. High cloak and light brick red tones.

AROMA Very complex aromas of ageing over a persistent background of liquorice, compoted black fruit (prunes and dried figs) and low brush. Complex spices, powder and mineral aromas at the end.

TASTE Structured and smooth wine. Wide and long. Velvety end with reminiscences of ageing.

 Navaldar Reserva	 90 % Tempranillo, 5 % Garnacha, 5 % Graciano
 Bodegas d. Mateos S. L.	 50 years old
 D. O. Calificada Rioja (DOCa Rioja)	 5,000 kg/Ha
 Aldeanueva de Ebro (La Rioja) Spain	 13,7 % alc/vol

WINEMAKING: ❶ Grapes de-stemming. ❷ Pre-fermentative cold maceration at 15 °C for 4 days. ❸ Fermentation in stainless steel tanks at controlled temperature. Daily punching down and overpumping. ❹ Malolactic fermentation. ❺ Ageing in 225 l new and second use french (100%) oak barrels for 14 months. ❻ Natural clarification inside their own barrels and barrel racking quarterly. ❼ Bottling without filtering. ❽ Ageing in bottle at least 24 months.