

Santa Cruz de Artazu 2016 - *Village Wine*

Rich color with vivid transparency. Expression of a robust red fruit on the palate. Feelings of depth and authenticity of the old vineyards of native Navarra region. A wine to discover.



VINEYARDS	Located in Artazu, between 450 and 600m above sea level, planted on clay-limestone soils
VITICULTURE	Maximum respect for the environment; lack of pest or herbicides. Organic viticulture
HARVEST	Handpicked in boxes of 10 kg. Selection of bunches and berries. Average yield of 2.500 kg/ha
GROWING SEASON 2016	Warm winter with low rainfall followed by a rainy spring that meant a good water reserve for the growing cycle. Along the rest of the cycle we had average temperatures with a warm summer without rainfall, with climatic day/night contrast that made the phenolic and alcoholic ripening overlap. The climatology allowed a long harvest which favoured the quality of the vintage 2016.
GRAPE VARIETY	100% Garnacha
VINIFICACIÓN	Vinification in stainless-steel open top vats with cold maceration for 24-48hours. Fermentation has taken 10 - 12 days with often cap management and a brief pumping over
AGEING	Malolactic fermentation in barrels Aged in 500 litres French oak barrels for 12 months
BOTTLING	November 2018
ANALYSIS	Alc/vol: 14,5 % Acidez total: 5,35 gr/ltr pH: 3,42
OPTIMUM TIME OF CONSUMPTION	Now or in the next fifteen years