



BLANEO GARNACHA

For years now we have been selecting different Grenache varietal vineyards in several areas of DO Navarra. We have almost 10 hectares in the Baja Montaña area, which are monitored by our technicians from pruning until the collection of the grape.

The vineyards are over 80 years old and are divided into 9 small plots in the villages of Ayesa, Sada, Gallipienzo and Aibar, all situated in that area of Navarra.

VARIETAL

100% Grenache.

WINEMAKING

The grapes are selected in the vineyard and also on the selection table when they arrive at the winery.

Alcoholic fermentation is carried out for 12 days, gentle maceration is carried out daily up to devatting. Malolactic fermentation takes place in the same French oak barrels where the wine shall continue to be aged for several months.

The 225 and 500 litre barrels are selected from our own collection which have been used for one or two years.

TASTING NOTES

COLOUR: Cherry red with medium density and purple edges which show its youth.

NOSE: Floral aromas of lilac with cherry and orange fruits, clean and intense.

PALATE: Lively and moreish flavour, balanced and long, clean fruit and a silky finish. Persistent.

This expressive wine defines the varietal's origin and the cold area where it grows. An attractive wine with a different personality.

Origin: D.O. Navarra.

Type of wine: Red with 8 months aging in French and American oak barrels.

Alcohol content: 15 % vol. approx.

Serving temperature: 15° C-16°C.

Aging potential: 5 years.