

## Santa Cruz de Artazu 2015 - *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 15 kg. Selection of bunches and berries. Average yield of 2.500 kg/ha
GROWING SEASON 2015	The 2015 season was marked by a cold and humid winter above the average with some snowfalls that augured a year of great quality. In spring we recorded temperatures according to the average at this season that favoured a perfect sprouting and setting of the fruit. A hot summer but with notable differences in temperature between day and night made the quality of the 2015 season positively favored.
GRAPE VARIETY	100% Garnacha
VINIFICACIÓN	Vinification in stainless-steel open top vats with cold maceration for 24-48 hours. 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	March 2017
ANALYSIS	Alc/vol: 14,5 % Acidez total: 5,25 gr/lt pH: 3,45
OPTIMUM TIME OF CONSUMPTION	Now or in the next fifteen years