

NAVISA



MONTERRA



GRAPE VARIETY

Tempranillo 100%.



TERROIR

This wine is made with Tempranillo grapes from vines grown on the Morales estate in the municipality of Cabra, in the heart of the Sierra de Montilla and close to the Sierras Subbéticas, grown at an altitude of 460 meters on calcareous soils.



AGEING SYSTEM

In early September, when the optimal point of phenolic and technological ripeness is reached, the bunches are harvested and incubated in stainless steel tanks, where after several days of cold maceration, they ferment at a maximum temperature of 26°C. After malolactic fermentation, the wine is aged for 6 months in French oak barrels and then rested for 6 months in bottle racks.



TASTING NOTES

Dark cherry red. Predominantly ripe forest fruit, balsamic notes, accompanied by aromas of fine wood and roasted coffee. Mineral base. Very powerful, broad, and rounded on the palate. Very persistent, with a distinct hint of vanilla notes perceived on the nose.



PAIRING

Cured meats, red and white meats, roasts, cured cheeses, and oily fish. Serving temperature 16-18°C.



PACKAGING INFORMATION

Bottle of 75 cl. 6 units per case.



NUTRITIONAL TABLE
AND LIST OF INGREDIENTS



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