NAVISA



PUENTE VIEJO CRIANZA



GRAPE VARIETY

Tempranillo, Garnacha and Mazuelo.



TERROIR

Grapes from Rioja PDO. Certified red wine, bottled at vineyard.



AGEING SYSTEM

This wine undergoes 12 months' ageing in American oak casks and 6 months resting in bottles before it is marketed.



TASTING NOTES

Crimson-red in colour of average intensity with hints of ruby red. Its aroma represents a good concentration of complex aromas of mature red fruits and hints of balsamic and vanilla coming from the oak. It is flavoursome, persistent and has a pleasant mouth-feel. Great balance between acidity, tannins and alcohol.



PAIRING

Pairs perfectly with grilled red meat and any type of cured meat, especially Iberian ham. Excellent with any type of winged game and ground game. It has enough body to be enjoyed with venison and wild boar dishes.



PACKAGING INFORMATION

Bottle of 75 cl. 6 units per case.



NUTRITIONAL TABLE AND LIST OF INGREDIENTS

