

NAVARDIA CRIANZA 2013

organic wine

CELLAR: Bodegas BAGORDI
ORIGIN: DOCa RIOJA



GRAPE VARIETIES: 80% Tempranillo, 10%, Graciano, 10% Garnacha.

ALCOHOL (% vol.): 13°

TOTAL SO₂: 60 mg/l

CRIANZA: 12 months in French & American oak barrels

AWARDS

Bronze Medal – International Wine&Spirits Competition (Great Britain) 2017

Gold Medal – Biofach (Germany) 2017

Silver Medal – Biofach (Germany) 2016 & 2012

WINEMAKING: After a careful harvesting of our ecological vines (over ten years of age) and an exquisite manufacturing, using the most avant guard technology together with a high degree of respect when preserving the natural characteristics of the grapes, we obtain carefully selected wines to be aged for a 12-month period in both American and French oak barrels and then lay in our bottle ageing hall.

TASTING NOTES:

VISUAL: top layer intense cherry red, no evolution, clean and shiny with plenty of tears.

NASAL: Good aromatic intensity and complexity, berries with acidic notes given by the variety Graciano. Fruit compote background and rich toasted like aromas together with subtle and nice spicy and balsamic ones.

TASTE: fleshy structure very nicely balanced, good fruit, slight liquorice like bitterness which gives way smoothly to dark chocolate and light toasted flavours.

NAVARDIA & GASTRONOMY: The variety range of this wine suggest a great variety of dishes. Among these roasted or charcoal grilled red meats, as well as game. We suggest: “charcoal roasted goat with escarole lettuce and red cardoon”.

Ideal serving temperatura 17 a 19°C

Note: due to its peculiar manufacturing conditions, certain settling may eventually occur. Decanting is recommended.

