

# NAVARDIA ROSÉ 2016

organic wine

WINERY: Bodegas BAGORDI  
ORIGIN: DOCa Rioja (Qualified Denomination of Origin)



VARIETIES: 100% Grenache  
ALCOHOL CONTENT (% vol.) 13.5°  
TOTAL SULPHURE: 114 mg/l

AWARDS:  
Gold Medal – Biofach (Germany) 2016

WNE MAKING: Cold maceration of the virgin must containing the skins of the red Grenache used for its manufacturing, between 18 and 24 hours approximately, removing the must for his later fermentation at 18 °C. The original yeast present in the grapes will transform sugar in alcohol, respecting so the natural aromas of the red fruits by not being in contact with the skins.

## TASTING NOTES:

VISUAL: Pale pink, alive, clean and bright with shy youth violet fringe  
NASAL: Fruity and fresh aroma which resembles ripe, acidic berries (raspberries and wild strawberries) with floral notes resembling rose petals and a vegetal ending, with remains of natural carbonic gas which gives a typical sensation and freshness.

TASTE: Fresh entrance in the mouth with acidic notes, especially those primary aromas typical of the Grenache variety. Lengthy aftertaste, balance between fruit and vegetal acidity.

NAVARDIA & GASTRONOMY: Food with strong character which allow this wine to express its joy, niceness, and lightness typical of the red Grenache variety. Fruity and fresh it pairs perfectly with not too processed products, pasta, mild cheese, and some seafood, and this way the fruit will be favoured along with the vegetal notes. We suggest: “Red tuna fish Carpaccio with tomatoes in a Pedro Ximénez sauce” and “Onion ice cream”.

Ideal serving temperature 10°C

