



NAVARDIA GRACIANO 2014

organic wine

CELLAR: Bodegas BAGORDI
ORIGIN: DOCa RIOJA



GRAPE VARIETY: 100% Graciano.
ALCOHOL (% vol.): 14,5°
TOTAL SO₂: 78 mg/l

AWARDS:

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

WINEMAKING: Careful selection of exclusive grapes from our oldest vines, less productive and ecologically grown make this varietal Graciano unique and balanced, combining features typical of the grape together with those of the soil and climate. Aging for 10 months in French oak barrels and later resting in our bottle aging hall, provide this wine with an elegant and attractive chromatic strength, highlighted by and intense violet colour and dyed tears.

TASTING NOTES:

VISUAL: Outstanding intense blackberry and cherry colour, well covered. Trim with hardly any evolution.

NASAL: Balance fruit compote aromas, ripe berries (black berries, black currants, blue berries...) with balsamic notes and a coffee bean like ending.

TASTE: Tasty, lengthy and persistent. Outstanding tannins with toasted notes from a good barrel, being fruit the centre of attention.

NAVARDIA & GASTRONOMY: Car Game casseroles or roast game meat pair the wild berry notes of this wine to perfection.

Suggestions: “Charcoal grilled squab in a red wine sauce”, “Woodcock casserole”, “Hare in chocolate sauce”, “Deer with wild berries

Ideal serving temperature 16°C

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