

bodega  
**Ozalder**

Tasting  
Red Crianza



VINOS D.O.  
NAVARRA

**Red Crianza**

Region: **Navarre, Spain**

VARIETY:

**Tempranillo (70%) y Merlot (30%)**

VINEYARD:

The grapes are estate grown, located in the middle of the Navarra region in the micro-climate of Tierra Estella. The most important characteristics of this area is to have mild temperatures and moderate rains that are the most favorable to the maturation of the grapes. Here the grapes acquire the perfect level of alcohol and a excellent polymerization of the phenols together with the aromas, while keeping the perfect level of acid to provide the maximum level of freshness for a young wine.

ELABORATION:

The grapes are picked at night in order to avoid oxidation to the maximum extent possible on the polyphenols and the beginning of the aromas. After the cold maceration for a measured amount of days the fermentation begins and are controlled with special care in the yeasts producing everyday a new crust at the top of the tanks in order to extract the fine tanins that give the structure to this grand wine. After the stabilization the wine goes through a malolatic fermentation inside the French oak barrels where it also finishes it's refinement for twelve months exclusively in French oak barrels

ANALYTIC:

Alcohol content: 13.8%vol

PH: 3.50

Total Acidity: 5.5 grs/lit

Volatile Acidity: 0.35 grs/lit

Residual sugar: < 2grs/lit

SO2 Total: < 100 mgs/lit

IC: 10 puntos

IPT: 59 puntos

WINE TASTING:

This wine a strong color and lively tones of cherry. The bouquet is notable for its harmony between fruit and wood, which highlight the varietal aromas of Merlot, which are the predominance of red fruits typical of this variety in this area and a touch of spicy French oak. On the palate it is oily, fatty, with a highly polished balance, and with a pronounced licorice aftertaste that blends with hints of spice and toasted wood. Concludes with a long finish that lingers in flavors and fragrances.

