NARBONA

Tannat Roble

The Oak Narbona line presents a high density, concentrated Tannat with fantastic aromatic complexity.
Tannins present but tamed, enjoyable.
A wine with great aging potential.

HARVEST: *The harvest is manual in boxes of 15 kg, after performing a selection of grapes in the vineyard and grain entering the winery getting grapes in excellent health and optimum maturity.*

FERMENTATION: *The must is fermented in stainless steel tanks at a controlled temperature from 26 to 28 ° daily remontage and delestage are conducted to obtain maximum extraction of anthocyanins.*
After the alcoholic fermentation the wine is separated from the skins and heads to new French oak barrels where it remains for 12 months. The selection of lots of barrels with different toasting brings great complexity in the wine.

BODEGA Y GRANJA
NARBONA
FUNDADA EN AÑO 1909
MARCA REGISTRADA

MALOLACTIC: *in barrels doing batonaje.*
Ac Total: 3.8
Ph: 3.8
Alcohol content: 14 ° 2
Tartaric stabilization: not performed, so it is possible with the lapse of time to find salts on the wine.

TASTING NOTES:

COLOR: *violet hue, very good color intensity and volume.*
NOSE: *intense aromas, chocolate and raisin grape, a more covert spicy aroma appears after a few minutes leaving trails of pepper in final.*
In the mouth is large, with good structure, round but imposing. Long and persistent.

PAIRING: *perfect with Parmesan Narbonne and dishes containing spices and great structure and Portuguese meats, meat and vegetable casseroles tenderloin medallions with a sauce of the same wine.*
TEMPERATURE: *16 to 18 ° C.*
We suggest decanting some minutes before the service.