



NAVARDIA RESERVA 2008

organic wine

WINERY: Bodegas BAGORDI

ORIGIN: DOCa Rioja (Qualified Denomination of Origin)

VARIETIES: 60% Tempranillo, 25% Graciano and 15% Grenache

ALCOHOL CONTENT (% vol.) 13.5%

TOTAL SULPHURE: 57mg/l

AGING: 18 months in French oak barrels.

MAKING: From our least productive ecological vines we select the best grapes of each variety. We use the most Avant guard technology, and controlled fermentation at suitable temperature takes place in order to preserve the fruity and aromatic qualities of the grapes. Maceration with the skins is longer in order to get more structure and complexity in these wines. Lengthy aging for 18 months in French oak barrels and later laying in our bottle hall for over 2 years, end up this process prior placing in the market.

TASTING:

VISUAL STAGE: Quite covered cherry red colour, with ruby sparkling, hardly any evolution. Clean and shine, plenty of tears.

OLFACTORY STAGE: Very expressive and aromatic complexity, wild berries compote in nose, with musky notes and toasted background. Bitter cocoa ending.

GUSTATORY STAGE: Fleshy and tasty in the mouth, red and black stone fruits, with a slightly bitter tannin which indicates freshness. Spicy dark chocolate ending with a lengthy aftertaste.

GASTRONOMY: Traditional dishes, ideally containing a wine based sauce: Ox tail casserole, beef cheek in red wine sauce, casseroles with sweet vegetables as garnish (leeks, carrots, aubergines or peas) poultry with mixed vegetables. We suggest: "Wood pigeon in a vinaigrette".

SERVING: Ideal serving temperature between 16 and 18° C.

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

LOGISTICS:

BOTTLES PER BOX: 6 BOTTLES

BOTTLES PER EURO PALLET: 600 BOTTLES

TOTAL BOX WEIGHT: 7.5 Kg. Aprox.