



O R C H I D A N E G R A

**Rosé : 30% Tempranillo 30% Merlot 20% Syrah,
and 20% Cabernet Sauvignon**

Vineyard : N.R.E 31/42110 NA Estate, Olite

FEATURES :

250 ha of vineyards. Clay-limestone soils. Gently sloping hillsides; higher plots of the estate are fresher and more airy, with pebbles in some plots. Ideal site. Environmentally friendly treatment methods.

ALTITUDE :

Influenced by the Mediterranean climate in the south and by the Continental climate in the north; hot summers, mild autumns with contrasting temperatures award perfect ripening of red grapes.

FERMENTATION :

Grapes were separated from the clusters and transferred to vats. Temperature and times were closely monitored in the pre-fermentation stage. Alcoholic fermentation involved daily pigeage and remontage, to optimize the extraction process. The must was left with the skins for 15 days of controlled temperature, not exceeding 28 degrees Celcius. After racking, melolatic fermentation took place in stainless steel tanks and then transferred to barrels for aging.

AGING :

11 months in French and American oak barrels.

TASTING NOTES :

Colour : Intense bright red.

Aroma : Ripe red fruits, plums, give way to a more intense aroma of black liquorice, mountain herbs and pepper, subtly interfused with mild and sweet toasty aromas acquired during barrel aging.

Palate : Full bodied. The taste is round and fresh with an escalating mid palate; pleasant texture and outstanding balance. The enveloping finish offers mature tannins and the aftertaste is surprising with hints of spice.

Serve : Serve at 18 °C.

Format : 750 ml.

TECHNICAL INFORMATION :

Alcohol : 13.5%

Sugars : 2.6 g/l

Acidity : 5.3 g/l

