



VERY FINE VINOS
EXPORT MANAGEMENT

BODEGAS PAGO DE LARRAINZAR

Ángel de Larrainzar Reserva



TECHNICAL DATA



DO. Navarra
TYPE: Red
VINEYARD: 100% Estate owned by Pago de Larrainzar,
BLEND: Tempranillo 37%, Tempranillo 31%, Cabernet
Sauvignon 26%, Merlot 6% Garnacha
TIME IN OAK: 12 months in French oak barrels.
Alcohol: 14,5% Vol.
Total Acidity: 5,2 g/l
Volatile Acidity: 0,47 g/l
Color intensity: 9,60 Units.

WINEMAKING PROCESS



Only a rigorous selection of our best grapes makes us this wine. After being harvested by hand, the different varieties are fermented and aged separately, using the best French oak barrels. Only then we create the final blend, to achieve a perfect balance, where the fruit always plays the leading role.

TASTING NOTES



It shows a clean and bright cherry red color, deep and intense. On the nose, it has a clear and frank aroma, perfectly formed by its origin and its aging in oak. We find quality notes of red fruit, hints of wild berries and forest leaves, with elegant notes of cocoa, light burned wood and scrubland. It is a pleasant wine which shows its special character since its entry into the mouth. It is very balanced, with an unctuous and delicate palate. All its personality and complexity rises with more intensity at the end, leaving a nice and long after tasting. A great vintage with a long life ahead.

FOOD PAIRING



Red meat, game, stew, cold meat and cheese.

LOGISTICS



Euro pallet: Cases per pallet: 88/ 528 bottles (6v)
VMF pallet: Cases per pallet: 55/ 660 bottles (12v)
Case weight (kg): 12 bottles: 16, 46 kg 6 bottles: 8, 23 kg
Bottle bar code: 8 437007 06636 4



WINES