



VERY FINE VINOS
EXPORT MANAGEMENT

BODEGAS PAGO DE LARRAINZAR

Ángel de Larrainzar

Pago de LARRAINZAR

TECHNICAL DATA



DO. Navarra
TYPE: Red
VINEYARD: 100% Estate owned by Pago de Larrainzar, 17 Ha. Tempranillo 45%, Tempranillo 30%, Cabernet Sauvignon 20%, Merlot 5% Garnacha
TIME IN OAK: 3 months in French oak barrels.
Alcohol: 14% Vol.
Total Acidity: 5,6 g/l
Volatile Acidity: 0,50 g/l
Color intensity: 10,7 Units.

WINEMAKING PROCESS



Angel de Larrainzar is more than a wine. It is the soul of our family and a tribute to the beautiful estate that has belonged to our family for the last 150 years. It carries on the tradition of quality and elegance of our wines. You will recognize our vineyard while tasting this wine, as it emphasizes the freshness and boldness of the fruit, aged for a short time in oak. It is also our tribute to Angel de Larrainzar, our great-grandfather, who planted the first vineyard on this property back in 1891. This wine lives up to our tradition and adds modern notes in perfect harmony.

TASTING NOTES



It shows an attractive cherry medium-high red color with purple trim, which reveals its youth. Intense and friendly aromas of fruit, which tell us something nice is coming. It perfectly combines the funny notes of strawberry and cream cake with a certain complexity based on memories of pepper, berries and dried rosemary. It enters to the mouth with strength, flooding it with its flavor. It does not leave indifferent. It moves slowly leaving a very vivid aftertaste, inviting you to drink a second glass. It is a tasty full-bodied wine that gives great pleasure.

FOOD PAIRING



Red and white meat. Cheese and ham. Salads and pasta. / Consumption Temperature: 14-16°

LOGISTICS



Euro pallet: Cases per pallet: 105/ 630 bottles (6v)
VMF pallet: Cases per pallet: 55/ 660 bottles (12v)
Case weight (kg): 12 bottles: 16 kg 6 bottles: 8 kg
Bottle bar code: 8437007066432
Case x6 ean code: 8437007066166



WINES