



VERY FINE VINOS  
EXPORT MANAGEMENT

# BODEGAS PAGO DE LARRAINZAR

## Pago de Larrainzar Merlot



### TECHNICAL DATA



DO: Navarra  
Type: Red  
Vineyard: 100% Estate owned by Pago de Larrainzar, 17 Ha.  
100% Merlot  
10 months in French oak barrels  
Alcohol: 14,5 % Vol.  
Total Acidity: 4,6 g/l  
Volatile Acidity: 0,52 g/l

### WINEMAKING PROCESS



Pago de Larrainzar is the soul of our family and a tribute to our beautiful estate. This is a very special property absolutely unique. It was bought by the Larrainzar family from the monks of the nearby Monastery of Irache. And it has been home to our family for over 160 years. It has beautiful gardens, full of centenary pines, fountains and ponds, surrounded by boxwood and flowers that embellish even more the magic of this house. Therefore, in our new wines, we wanted to reflect that special environment, embodying on the labels the beauty of French-style gardens. It is the first varietal Merlot, fermented in stainless steel with yeasts selected from our own vineyards and aged in French barrique for ten months.

### TASTING NOTES



It shows a floral and elegant expression of the grape. There are creamy notes and a nice core of ripe fruit, cherries and violets, without excess and with a notable absence of herbal aromas. The profile, common throughout the range is clean and nicely crafted, polished, sleek and elegant wines. The palate shows very good balance, focused and clean flavors with a good finish. The wine is an excellent ambassador of this land that endows with its own personality to one of the most recognized varietal grapes.

### FOOD PAIRING



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

### LOGISTICS

Cases of 12 bottles

Case weight (kg): 1    6 bottles: 8,2 kg  
12 bottles: 16 kg

Europallet:    Casesper

pallet:    88/528 bottles

Bottle bar code:    8437007066388



WINES