



VERY FINE VINOS  
EXPORT MANAGEMENT

# BODEGAS PAGO DE LARRAINZAR

## Raso de Larrainzar Reserva Especial



### TECHNICAL DATA



DO. Navarra  
TYPE: Red  
VINEYARD: 100 % Estate owned by Pago de Larrainzar, 17 ha.  
37% Tempranillo, 31% Cabernet Sauvignon, 26% Merlot, 6% Garnacha  
TIME IN OAK: 12 months in French oak barrels (10% brand new)  
Alcohol: 14,5 % Vol.  
Color intensity: 9,6 Units.  
Total Acidity: 5,2 g/l  
Volatile Acidity: 0, 7 g/l

### WINEMAKING PROCESS



This wine talks about harmony and elegance. It comes from a vineyard located in the beautiful property where the Larrainzar family has lived for more than 160 years, surrounded by a century-old stone wall. Its label reminds us of the French style gardens that embellish this magical place. The grapes were picked by hand, finishing at the end of October to ensure its perfect maturation. Then, the different varieties and plots were vinified and aged in barrels separately. Only then we create the final blend, from dozens of finished wines, to achieve a perfect balance where the fruit always plays the leading role.

### TASTING NOTES



Appearance: It shows a clean and bright cherry red color, deep and intense.  
Nose: frank and clear 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 that reminds us of the location of the vineyard.  
Palate: 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 memory.  
A great vintage with a long life ahead.

### FOOD PAIRING



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

### LOGISTICS

Cases of 12 bottles

Europallet: Casesper

pallet: 88/528 bottles

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

Bottle bar code: 8437007066449



WINES