



VERY FINE VINOS  
EXPORT MANAGEMENT

# BODEGAS PAGO DE LARRAINZAR

## Raso de Larrainzar



### TECHNICAL DATA



DO. Navarra  
TYPE: Red  
VINEYARD: 100 % Estate owned by Pago de Larrainzar, 17 ha. BLEND: 50% Tempranillo; 15% Cabernet Sauvignon; 30% Merlot; 5% Garnacha  
TIME IN OAK: 9 months in French oak barrels.  
Alcohol: 14,5 % Vol.  
Color intensity: 12 Units.  
Total Acidity: 5,3 g/l  
Volatile Acidity: 0,50 g/l

### 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



Nice cherry red and ruby trim, upper middle layer of impeccable presence. On the nose, it starts with a full range of aromas. On one hand, forest berries like blueberries and blackberries, rockrose, which gives freshness, and then tertiary aromas as fir wood, cocoa, cedar, black pepper and shortbread. These notes are discovered slowly, by aerating the wine in the glass. The palate completes the concert. Soft entry, elegant, it gets bigger with fruits and woods, walking slowly, finishing everything with pleasant flavors. Its final is highly polished and appealing, but still powerful. A friendly wine to enjoy.

### FOOD PAIRING



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

### LOGISTICS

Cases of 12 bottles

Case weight (kg): 1 6 bottles: 8,23 kg

Europallet: Casesper

pallet: 88/528 bottles

Bottle bar code: 8437007066173



WINES