

BODEGA MEL MELITUS – DESIGNATION OF ORIGIN “NAVARRA”

TECHNICAL DATA SHEET “MEL.LITA” RED WINE 2.012



Designation of Origin: Navarra

Vineyards: Above 35 years of age. Yield: 4000 Kg / Ha. Terrain: 650 meters altitude (low mountains), hillside soils, limestone and very unproductive.

Grape variety: Garnacha 100%. Selected grapes from our best vineyards, harvested by hand, with an output of around 4000 Kg / Ha. This is where we get the highest expression of Garnacha.

Harvest time: Second half of October.

Elaboration: The fermentation takes place in the presence of the grape skins, in order to extract the principles (tannins and anthocyanins) that these contain.

Tasting notes:

Varietal wine, purplish red color (lives up to its good acidity and freshness) and intense fruit character on the nose and mouth, where we found candy sweet fruit memories (raspberry, strawberry, etc.) and some floral notes (Candy violet). All these characteristics define exactly a Garnacha wine.

Analytical data:

Alcoholic strength: 13,9% vol
Volatile acidity: 0,50 g/l
Total sulfur: 68 ppm
Total acidity: 5,6 g/l
Reducing sugar: 2,0 g/l

Remarks: Between now and until within two years. Optimal consumption temperature: 16-18 °



Gastronomy: True to their land, combines perfectly with all the vegetables from the garden of Navarra, but its fresh and cheerful character also makes it perfect for rice, pasta, grilled meats and fish.

Other information:

12 Units per box
50 Boxes per pallet
600 Units per pallet