

## BODEGA MEL MELITUS – DESIGNACION OF ORIGIN "NAVARRA"

### TECHNICAL DATA SHEET "SEÑAMARÍA" RED WINE



**Designation of Origin:** Navarra

**Vineyards:** Above 30 years of age. Yield: 3000 Kg / Ha. Terrain: 600 meters altitude (low mountains), limestone soil and in some cases stony, with slope pronounced and well ventilated.

**Grape variety:** Garnacha 100%. Selected grapes from our best vineyards, harvested by hand, with an output of around 3000 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.

**Aging:** For 8 months in French oak barrels.

#### Tasting notes:

**Color:** Good intensity, red cherry, currant. With a middle layer

**Aroma:** Intense, complex, sweet and very friendly, with hints of red fruit compote, jams, sweets, vanilla and spicy background where various aromatic plants that occur in this area (rosemary, thyme, chamomile) appear. The wood gives the wine the aromas of spice, cocoa and chocolates.

**Palate:** Structured, round and with a subtle balance of fruity and spicy component. With great acidity that invites you to keep drinking. Cool wine.

#### Analytical data:

Alcoholic strength: 14% vol

Volatile acidity: 0,59 g/l

Total sulfur: 48 ppm

Total acidity: 6,15 g/l

Reducing sugar: 1,7 g/l

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

**Gastronomy:** Grilled meats roasted and grilled red meats and poultry. Pasta, rice, stews and hunting and also it can combine with some fish.



#### Other information:

6 Units per box

72 Boxes per pallet

432 Units per pallet

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