



B O D E G A S
NAVAJAS
ELABORACIÓN Y CRIANZA DE VINO DE RIOJA



NAVAJAS

RED CRIANZA

R I O J A
DENOMINACIÓN DE ORIGEN CALIFICADA

AREA: Rioja Alta.

GRAPE VARIETIES: 95% Tempranillo, 5% Mazuelo.

VITICULTURE: Born from selected grapes, and from plots chosen as a result of years of analysing vineyards belonging both to the bodega and to our suppliers.
Hand-picked between the last week of September and the first fortnight of October.

WINEMAKING: Our criteria for making red wines is similar: strive for the best phenolic and aromatic ripeness, always bearing in mind each year and the characteristics of the wine we wish to obtain.
For that reason we use the traditional method of de-stemming. Fermentation takes place naturally at controlled temperatures, great care being taken to ensure that the potential achieved in the vineyard is reflected in the wine, and, on its transfer to barrels, that this stabilises and matures.

AGEING: After malolactic fermentation, the wine is clarified and filtered, rests in American and French oak barrels, where it remains for a minimum of 12 months. After this barrel ageing, it is then bottled and aged in our bottle cellar until it reaches the correct balance for its release onto the market.

TASTING NOTE: Morello cherry red with violet highlights, and a good balance in aroma between the liveliness and fruitiness of the dominant variety, and that contributed by the oak.
Broad on the palate, with soft but well-structured tannins, rounded, long, with fine and pleasant finish.

FOOD PAIRING: The ideal accompaniment to cold meats and cheeses, red meat and game.

SERVING TEMPERATURE: 15-16° C.



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