

BALUARTE

Designation of Origin

Navarra

Vintage

2016

Ageing

3 months in American oak barrels.

Type of bottle

Bordelaise Nova green colour of 75 cl.

Varietals

Tempranillo (100%).

Winemaking

After a selected harvest, the grapes was fermented in stainless-steel tanks at temperature between 25 - 26°C until alcoholic and malolactic fermentation were completed.



Baluarte Roble

“ A fresh, enjoyable wine that showcase each varietal and its aromas. ”

Javier Garbayo. Winemaker.

Tasting notes

Cherry red colour, clean and bright. Intense and fresh. Very fruity. Red fruits, with fine wood hints. In the mouth it is soft, velvety, good structure. Pleasant and long finish, very fruit.

Analysis

Graduation: 12.54 % by vol.
Free SO₂: 29 mg/l.
Total SO₂: 49 mg/l.
Total acidity: 3.27 g/l (s.a).
Volatile acidity: 0.46 g/l (a.a.).
Residual sugar: 1.7 g/l.