

# BALUARTE

## Designation of Origin

Navarra

## Vintage

2017

## 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 were fermented in stainless-steel tanks at temperature between 25 - 26°C until alcoholic and malolactic fermentation was completed.



## Baluarte Roble

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

*Javier Garbayo. Winemaker.*

## Tasting notes

Cherry red colour, bright.

Intense and expressive with a predominance of red fruit and dried flowers.

In the mouth it is tasty, balance and well structured.

Pleasant and fresh finish with a good persistence.

## Analysis

ABV: 13.5 % by Vol.

Free SO<sub>2</sub>: 30 mg/l.

Total SO<sub>2</sub>: 64 mg/l.

Total acidity: 3.4 g/l (s.a).

Volatile acidity: 0.5 g/l (a.a.).

Residual sugar: 2.5 g/l.