

BODEGAS BASAGOITI
DOC La Rioja

NABARI 2015

Description

Nabari 2015 is characterized for being a young wine, mature and with soft and elegant tannin.

Varieties: 80% Tempranillo (20% Carbonic maceration) and 20% Garnacha.

Harvest: Mechanical harvest during October.

Vinification: Fermentation at controlled temperature, short maceration period to achieve the maximum extraction of aromas and less tannins.

Climatology 2015: Unusual early harvest due to the high temperatures and low rainfall. However, thanks to our irrigation system during vegetative cycle, our production did not drop as other regions. Tempranillo grapes presented an excellent health, 2015 has been a magnificent vintage for this variety in particular.

Winemaking

Grapes from the vineyards in the region of Azagra, San Adrián, Andosilla and Aldeanueva de Ebro. Argilo calcareous soils.

Plantations are trellised using the cordon royat system. Distance between rows of 2,80 x 1 m.

Technical Info

Alcohol content: 13.5% vol.

Total acidity: 5.0 g/L

pH: 3.60

Volatile Acidity: 0.47 g/L

Total SO₂: 70 mg/L

Tasting Notes

Bright cherry color with a violet hint due to its youth. Intense aroma, it is a mature wine and is provided an honest nose where floral notes and red fruits are predominant. In the taste we find it fresh and juicy with a soft tannins and round structure.



Bottles

750 mL



Case

6 bot.