

## BODEGA BERAMENDI CRIANZA MERLOT

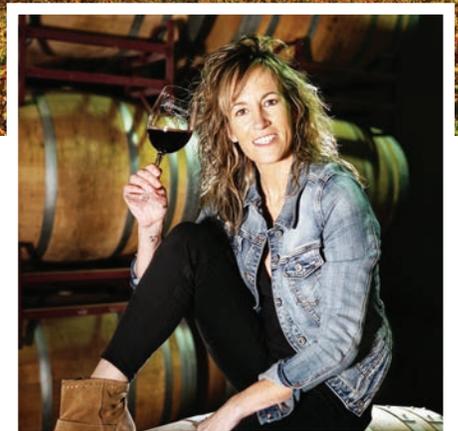


**B**odegas Beramendi was founded in the early 1990's. From the beginning, the family winery was operated by a mother/daughter team that stems from several generations of grape growers. Now Ms. Luisa Janices is in charge of the project, representing the second winery generation, fifth as a grower. The winery was born in the shelter of Baja Montaña, where a mountainous landscape and a climate of strong contrasts, come together in an ideal way for the cultivation of the vine. The artisan production of wines ensures the singularities of each variety.

The winery obtains the grapes for the wines exclusively from its own vineyards, cared for in an exceptional way. Garnacha plays a major role in the 70 hectares, but the family also crafts exceptional wines from internationally renowned grapes like Merlot and Cabernet. The special care taken in the vineyards and in the cellar results in fresh, elegant wines.

### VITICULTURE

The vineyards are sheltered by the Baja Montaña. The vines grow on clay and stony soil and the roots have to work hard to get the nutrients and water for the grapes. As in life, hard work results in high quality. This further helped by the mountainous climate with diurnal temperature during the growing season with extended sunny weather during the day and cool temperatures at night, allowing the grapes to develop expressive fruit flavours balanced by a nice natural acidity. The vineyards are farmed following the principles of integrated and sustainable agriculture.



### VINIFICATION

Manual harvesting by small crates followed by a selection of the bunches. Maceration for about three weeks and fermentation take place in stainless steel tanks. After the completion of the malolactic fermentation, the wine is aged for 10 months in American oak.



SKU: 856762

|                   |   |
|-------------------|---|
| Region            | Navarra   |
| Classification    | Navarra DO  |
| Vintage           | 2016  |
| Grapes            | 100% Merlot   |
| Vineyard          | Located in the township of San Martin de Unx, sheltered by the Baja Montaña   |
| Soil Composition  | Clay and stony soil   |
| Vineyard Training | Bush Vines  |
| Density/Yield     | 70 hl/ha  |
| Fermentation      | Temperature controlled fermentation in stainless steel, after which the wine matures for 10 months in American oak. |
| Aging             | 8-12 month of aging in barrique and 6 months in bottle  |
| Alcohol           | 13.5%   |
| Residual Sugar    | 1.6 g/l   |
| PH                | 3.43 g/l  |
| TA                | 5.8 g/l   |
| Free SO2          | 28 mg/l   |
| Total SO2         | 122 mg/l  |

## TASTING NOTES

Cherry coloured with medium layer, ruby trim. Aromas of red fruits, licorice, and spicy notes. The palate is powerful with notes of pastry and toffee caramel. Great minerality. A wine with a pleasant mid palate and a long finish. The tannins are ripe and well-integrated. This wine represents the warmth of Spain!

## PAIRING SUGGESTION

This wine pairs well with barbecued meats, medium-aged cheeses and Mexican dishes with Mole Poblano. Good choice as well with braised beef dishes.