



Beramendi

Blend of two varieties with a great tradition and proven quality: Tempranillo and Graciano. It is a wine with a vibrant cherry colour. Ripe fruit in the nose, with notes of balsamic wood that evolve into sweet spices (vanilla, coconut, cloves) and dark chocolate. A Crianza wine with personality and character, with fine-grained tannins that give it a long finish. A modern and balanced wine with a fresh and silky finish that invites you to continue drinking.

OPTIMUM SERVING TEMPERATURE: 14-16

PAIRING: Cheeses, cold meats, pasta, legumes and grilled meats.

GRAPE: 50% Tempranillo - 50% Graciano

VINEYARD: 30 years. San Martín de Unx and Larraga

YIELD: 4000 Kg. / Ha.

TYPE OF SOIL: Mountain vineyard – 600 m

WINEMAKING:

Fermentation at low temperature (11 to 13 °C).
Aging in American and Navarran oak barrels.

