



Beramendi

Made with Garnacha red wine grapes, a variety with deep roots in our region since ancient times, it clearly reflects the personality of this high quality Navarra fruit, resulting in a wine with a very vivid strawberry pink colour with violet edges. Intense aromas of red fruits, caramel, milky notes and a slight herbaceous touch. Fresh and sweet on the mouth, with a smooth easy passage, the right level of acidity and a pleasant finish.

OPTIMUM SERVING TEMPERATURE: 10-12

PAIRING: Vegetables, pasta, rice, white meats and barbecues.

GRAPE: 100% Garnacha

VINEYARD: 30 years. Valdecaballos, Larraga

YIELD: 6000 Kg. / Ha.

TYPE OF SOIL: Clayey-calcareous terraces – 320 m

WINEMAKING:

Saignée technique.

Fermentation at low temperature (<15 °C).

NAVARRA
DENOMINACION DE ORIGEN
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