

1864

CASTILLO DE OLITE

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CRianza

D.O.NAVARRA

Elaboración / Wine making process

Con este vino hemos querido recordar la autenticidad y la identidad vinícola navarra fundamentado en el esplendor de la Garnacha y solo complementado con el Tempranillo. La crianza de este vino se ha hecho en barricas de 500 litros de roble francés y americano y no nuevas para respetar la elegancia y la delicadeza de la Garnacha.

With this wine we wanted to recall the Navarra appellation authenticity and wine identity based on the splendour of Grenache and only complemented by Tempranillo. The aging of this wine has been made in barrels of 500 litres of French and American oak and not new to respect the elegance and delicacy of the Grenache.

Viñedos / Terroir

El 80% de este vino procede de nuestras Garnachas de las zonas de media y baja montaña y el restante 20% es de Garnachas de la ribera. Los viñedos son de suelos arcillo calcáreos y las cepas son viejas plantadas en vaso y dispuestas en laderas de 500 y 600 metros de altitud en el que la maduración de esta Garnacha va a ser lenta. El Tempranillo que complementa ligeramente a la crianza es de una altitud media y le dota de estructura al vino.

80% of this wine comes from our Grenaches from the middle and low mountain areas and the remaining 20% is from Grenaches of the river side area. The vineyards are of calcareous clay soils and the vines are old planted in bush and arranged in slopes of between 500 and 600 metres of altitude in which the maturation of this Grenaches will be slow. The Tempranillo that slightly complements the aging is of an average altitude and gives structure to the wine.



Visual / Appearance

Color rojo cereza de intensidad alta.
High intensity cherry red color.



Olfato / Aroma

Aromas a fruta negra fresca, especiados, balsámicos, sotobosque y cedro.
Fresh black fruit aromas, spicy, balsamic, underbrush and cedar scents.



Gusto / Taste

En boca es graso, estructurado, elegante y con un largo final mineral.
Full bodied wine, well-structured, and elegant with along mineral aftertaste

Tipo de Vino / Type of Wine

Tinto/Red Wine

Varietades / Varieties

70% garnacha, 30% tempranillo

Alcohol / Alcohol

14% vol.

Crianza / Ageing

Envejecimiento en bodega: 18 meses. 60% Barrica francesa, 40% Barrica americana. Edad media 1,5 años, desde nuevas hasta 3 años.

Ageing in oak: 18 months. 60% French oak barrel, 40% American oak barrel. 1,5 year, using new barrels and up to the third year.



• Bot/Caja | Bot/Box
6 x 750ml

• Bot/Pallet | Bot/Pallet
-

• Tipo de Pallet | Pallet Type
Europeo



SPECIAL CUVÉE

SADA



This Cuvée special is a blend of wines made with grapes from different plots and displays the great potential of our mountain vineyards. With a majority of Grenache variety, combined with grapes of Cabernet Sauvignon and merlot, and having benefited from an ageing period in oak barrels, this wine reveals the special aromatic intensity, elegance and complexity typically brought by our cool climate mountain vineyards.

WINE-MAKING

Temperature-controlled fermentations using indigenous yeasts are carried out in concrete vats followed by long ageing in French and American oak barrels.

VINES

Mountain vineyards of Grenache 60 %, Cabernet Sauvignon 30% and Merlot 10% produce wines with cool climate characteristics thanks to the proximity of the Pyrenees. The vines are located around the tiny village of Sada, in the north-east corner of Navarra

TASTING NOTES

A medium-deep dark cherry colour with a ruby rim. Complex aromas of ripe plums, black fruit, toast and cocoa. Flavoursome on the palate with pleasant tannins and fine oak. A long, very full finish with spices coming through.

Unsi Terrazas



Type: Red Wine
Varieties: Garnacha
Vintage: 2019
% Alcohol: 14,5%
Winery: Proyect UNSI WINES



Unsi

Winemaking project based on recovering Grenache vineyards in the brushlands of San Martin de Unx

Terrazas — Tinto

Red Grenache



We are proud to present 'Terrazas Tinto', a wine crafted from a carefully chosen selection of local terraces, where the different levels, heights and types of soil fuse together to create a unique drinking experience.

VINEYARDS

Yield: 3,500 kg per hectare

Terroir. 600-700 metres above sea level (woodland), well-aired with medium-depth, sandy, calcareous clay soil, and steep slopes.

GRAPE VARIETIES

Red Grenache
100%

CASK-AGING

6 months in French oak barrels.
_ 700 l barrels
_ 3,500 l foudres

TASTING NOTES

Sight. Deep, intense colour, with bright hints of violet.

Intense, authentic aroma characteristic of the variety: red fruit base notes (raspberries, strawberries), violet floral hints (violet sweets) which characterise the Grenache variety at higher altitudes, and a marked wild character (brushland: thyme and rosemary).

Powerful flavours and aromas on the palate. Fresh with sweet tannins. The sweet floral notes and red fruits return once again.

LA CALMA MÁGICA

Bodegas San Martín & Alfredo Sanzol



Type: Red wine

Varieties: Garnacha

Vintage: 2017

% Alcohol: 14,5%

Winery: BODEGAS SAN MARTIN

The playwright

Alfredo Sanzol



Alfredo Sanzol is a director and playwright from Pamplona, born in 1972. His highly detailed work has been admired by critics and the general public alike. His sensitivity, the depth of his characters and his ability to create vibrant energy and good staging are the hallmarks of his plays.

In 2014, *La Calma Mágica* (The Magic Calm), a play dedicated to his father (born in San Martín de Unx), was born as an act of rebellion against death and the fact that Alfredo was no longer able to converse with him.





La calma mágica Grenache

GRAPE VARIETIES

100% Grenache, from our oldest vines, which are between 40 and 100 years old.

THE WINE

This wine reflects the character of San Martín de Unx's mountain Grenache grapes grown on our oldest plots, which produce small yields and are hand harvested.

To reflect the characteristics of our terroir, we decided to age this wine in barrels made from oak trees grown in the Aezkoa valley, in the north of Navarre.

The wood from this type of oak trees (*Quercus petraea*) is characterised by its slow growth, high density and exceptional respect for wine.

La Calma Mágica is a powerful wine, with a marked personality, which celebrates travel, conversation, enjoying food, drink and art, as well as spending precious time with friends and family.

TASTING NOTES

Sight: clean, brilliant, and lively. This medium to full-bodied wine is deep cherry red in colour with violet hints.

Smell: intense, highly complex with a marked mountain character. Notes of ripe red fruits (morello cherries, wild strawberries...), spices, smoky hints and brushland aromas (thyme, rosemary, lavender...) come to the fore, together with subtle mineral hints which reflect the unique nature of our mountain vineyards.

Taste: well structured, rounded and powerful on the palate. Fresh and pleasant.

Finish: the fruit and herbaceous aromas return, coupled with tertiary aromas from cask ageing (roasted, vanilla notes). Marked sweet taste of confectionery and chocolate

SERVING SUGGESTIONS

Ideal to accompany roast and barbecued meat, and game, as well as meat, fish and pulse stews.

SERVING TEMPERATURE

18°C



INURRIETA

Inurrieta Mimaò 2020

*Our youngest most “Pampered”,
it does not lack anything...*

Grape variety: 100% Garnacha Tinta

Vinification: Cold soak for 8 days at 5 °C to heighten aromas and texture. Fermentation in stainless steel tanks. Malolactic fermentation and refining in slightly used French oak barrels for 7 months so the aromatic intensity, finesse, elegance and freshness of this wine acquired cohesiveness.

Tasting notes: Deep, lively, intense colour. Floral and fruit aromas with mineral hints. Highly attractive aromas on entry. Very lively in the mouth; mature yet fresh. Delicious evolution; meltingly dense. Long-lasting, mineral and fruity finish. Very typical of fresh, ripe Garnacha.

... and, to enjoy it, you should...

Serve it at 15-18 °C, no more. So the Garnacha shows its best expression.

And, as it is a voluptuous wine, fresh, round, fruity and slightly spicy, it is the perfect companion to vegetables, meats, roasts and even lightly aged cow cheese.

Awards: Medalla de Oro-Mundus Vini 2021, Medalla de Oro-Cofradía del Vino de Navarra 2021, Medalla de Oro - Conc. Mundial de Bruselas 2020, Medalla de Oro - Mundus Vini 2020, Medalla de Oro - Bacchus 2020, Medalla de Oro- Challenge Int. du Vin 2020, Medalla de Plata- Decanter 2020, Medalla de Oro - Concurso International Mundus Vini 2019



Alcoholic Percentage: 15%
Serving temperature: 15-18°C



www.bodegainurrieta.com



Beramendi

Red wine aged in new 500 litre barrels for six months. A delicate stage for a different barrel that brings out the fruit and the singularity of our Tempranillo grapes. A flavoursome wine with a beautiful cherry red colour. Red fruits (redcurrants) and spicy notes (pepper and cloves) on the nose with hints of coffee liqueur and cedar. In the mouth, it is well-structured, silky and with an elegant lingering finish.

LIMITED EDITION - 2000 BOTTLES

TYPE OF WINE: Red

VARIETY: 100% Tempranillo

RECOMMENDED SERVING TEMPERATURE: 14-16

PAIRING: Aged cheeses, pates, fish in sauce and grilled meats.

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SARDASOL

TEMPRANILLO MERLOT ROBLE

Red Wine

The most versatile red

VARIETIES

Tempranillo and Merlot

HISTORY

The history of our Winery begins in 1956, when a group of small winemakers from the Lerín area, convinced of the potential of their vineyards, decided to join forces and create a project whose main aim was the marketing of quality wines.

Sharing their vineyards, working hand in hand and using techniques passed on from father to son since time immemorial, these entrepreneurs together founded the Winery Bodegas Alconde. The Winery owns 510 hectares of vineyards in Navarre, located on privileged lands ideally suited for growing grapevines.

TERRITORY

The vineyards owned by Bodegas Alconde are over 50 years old and sometimes reach the century of existence. They are located in a region with a suitable climate for the ripening of the grapes, with cold temperatures in winter and warm in summer.

The soils are very poor, limy, suitable for small yields and with an abundance of pebbles that guarantee moisture to the deepest roots. We make soft and balanced wines based on the Tempranillo variety, the most traditional in the area, together with Garnacha, Graciano, Cabernet Sauvignon, Merlot, Chardonnay and Sauvignon Blanc.

ALCOHOL

13,5%

AGEING

4 months aging in oak barrels.

TASTING

With very floral aromas with a soft touch of wood like cocoa thanks to its slight passage through oak barrels. A young wine with wood, fruity, meaty very delicate and pleasant in the mouth, with a long finish.

SERVE AT

12°-14°





CRIANZA 2018

“ Selección “

Cabernet, Tempranillo, Merlot

Description: This is the original Navarra Blend of Tempranillo, Merlot and Cabernet Sauvignon. It is the selection of our family vineyards. Aged as a crianza for 12 months in oak barriques. Bright ruby color, intense aromas of species, leather, eucalyptus and ripe fruit. It is perfectly balanced and has an elegant bouquet.

Grape: Blend of Tempranillo, Cabernet Sauvignon and Merlot

Vineyard: Monjardin, more 30 years old

Terroir: Limestone and clay soils

Altitude: 475 m.

Aging: 12 months in barrique

Alcohol: 14%

30 Aniversary Medals



OTAZU PREMIUM CUVÉE

2019
RED WINE



35% Cabernet Sauvignon.
33% Merlot.
32% Tempranillo.



16°C - 18°C. (60° - 65° F)



October 2019.



Ruby red color.



Separate harvest of the different varieties in October. Fermentation at 28°C to keep the aromas of each grape variety.



The nose is dominated by red and black wild fruit aromas, with balsamic, coffee, cacao and spicy notes.



Intense, elegant, round and fresh on the palate.



French Oak Barrels, aged for 12 months.



Red meat, game, tuna, any kind of cheeses, risottos and black chocolate.





Pago de LARRAINZAR

RASO DE LARRAINZAR RESERVA 2014



Vineyard: 100% Estate owned by Pago de Larrainzar, 17 Ha.

Harvest: Tempranillo: 7th Oct. 2014, Merlot: 8th Oct. 2014,
Garnacha: 14th Oct. 2014, Cabernet Sauvignon: 23rd Oct. 2014.

Blend: Tempranillo 43%, Merlot 32%, Cabernet S. 13%, Garnacha 12%.

Time in oak: 12 months in French oak barrels. 20% New barrels.

This wine talks about harmony and elegance. It comes from a vineyard located in the beautiful property where the Larrainzar family has lived for more than 160 years, surrounded by a century-old stone wall. Its label reminds us of the French style gardens that embellish this magical place.

The vineyard is located at a considerable altitude, around 575 m above the sea level. And it is also important the latitude, very northern for the cultivation of red varieties, which means the delay of the ripening of the grapes, in relation to other areas, and therefore a late harvest. These circumstances contribute to the uniqueness of the grapes, with special and objective impact on the tannin content, acidity, and aromas of the wines.

The grapes were picked by hand, finishing at the end of October to ensure its perfect maturation. Then, the different varieties and plots were vinified and aged in barrels separately. Only then we create the final blend, from dozens of finished wines, to achieve a perfect balance where the fruit always plays the leading role.

Appearance: It shows a clean and luminous, mid-depth cherry red colour, with ruby rim.

Nose: Clean aromas, perfectly formed by its origin and its aging in oak. We find quality notes of red fruits such as raspberries, forest fruits, blackcurrant and fig. Notes of cocoa, spices, and clove can be appreciated, as well as smoky and leafy notes, which remind us of the location of the vineyard.

Palate: Pleasant and velvety on the palate, it shows soft and well-balanced tannins. Its fruity character is perfectly balanced with the creamy notes of its aging. With a good structure, it is a long and fresh wine, backed up by its acidity, and leaves a nice a fruity aftertaste.

Bottling: 15,213 bottles of 75cl.



- ❑ Alcohol: 14,5% Vol
- ❑ Color: 8.8 Units.
- ❑ Total Acidity: 5.1 g/l
- ❑ Volatile Acidity: 0.58 g/l