



Grenache (100%)

Soil and climate

The Navarra appellation is the direct neighbour of Rioja. Bodegas Príncipe de Viana is located in the south of the Navarra appellation, as are 250 of the 500 hectares of vineyards they own. Due to the large surface area, we have to deal with various soils here: a lot of clay covered with round flat stones but also sandy soils. Vineyards have been planted at an altitude of 200 metres, others can be found at an altitude of 400 metres. The grape is planted according to the subsoil. The climate is continental: cold in the winter, warm in the summer. There is only 400 litres of rain per square metre in a year, mainly in spring and autumn. Weather stations in the vineyards and ingenious irrigation systems ensure the well-being of the plants.

Analytical properties

Alcohol percentage: 12.50.

Vinification

After harvesting, the grapes are crushed and soaked for a few hours in the released juice (skin contact) to extract as much colour and aromas from the skin as possible. This is followed by a classic vinification in stainless steel under temperature control (maximum 17 to 18 C). This fermentation lasts for about 10 days. When the wine is ready, it is clarified and filtered. After bottling, it is allowed to rest in the bottle for a few months before it is marketed.

Tasting notes

Intense strawberry color. Light fruity aromas of strawberry and red berries, flowers. In the mouth we find a juicy, supple wine, deliciously fruity.

Storage potential

Drink young, preferably before June 2016.

Gastronomy

No nonsense rosé for sunny days. Excellent barbecue wine.

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