



Dominio Vega Linde

MILAGRO - NAVARRA

· TEMPRANILLO ·



VARIETIES

Tempranillo. Variety originating from the high part of the Ebro Valley, where we are located. This is the grape that has been developed in greatest depth in the area of Navarra since the start of its cultivation. This variety is complicated to grow in warmer areas such as ours (Milagro) and we work with it in the highest and poorest zones of the vineyard to preserve its freshness to the full. We currently grow 22 ha of Tempranillo, divided into two separate plots and given over entirely to organic farming.

WINEMAKING

Following a short cold maceration period (between 6 and 8 hours), the free-run juice is fermented and then macerated in small stainless-steel vats at a maximum controlled temperature of 28°C with gentle pumping-over for 20 days.

AGEING

Part of the wines obtained will remain in contact with the lees in the vat for 6 months preserving the varietal aromas and afford them greater smoothness in mouth whereas the other part of the wines are aged in French and American oak barrels for 6 months in order to gain in complexity and elegance.

TASTING NOTE

Bright red colour with slightly purple hues. Fresh and intense aromas of black and red fruit, with mineral and balsamic notes. It is fresh and well-balanced on the palate showing a silky structure and a persistent after taste. Ideal as an aperitif and to pair with all kinds of Mediterranean dishes.



6 MONTHS



TEMPRANILLO



IDEAL SERVING TEMPERATURE 16°



DO NAVARRA

VINEYARD PLANTED SINCE 1988