

*Dominio Vega Linde*

MILAGRO - NAVARRA

NAVARRA  
Denominación de Origen



## *A unique setting in the North of Spain*

OUR DOMINIO DE VEGA LINDE ESTATE IS LOCATED IN A HISTORIC SETTING IN THE UPPER EBRO RIVER VALLEY, PROTECTED BY THE PYRENEES AND THE YERGA AND MONGAYO MOUNTAINS.

160 HECTARES IN AN OUTSTANDING TERROIR, BORDERED BY THE ROYAL CATTLE ROUTE AND A SCENIC OVERLOOK ABOVE THE PLAINS OF THE ARGA AND ARAGÓN RIVERS, THE VINEYARD ENJOYS A MARKED INFLUENCE OF THE CONTINENTAL CLIMATE, IDEAL FOR GRAPE GROWING.

THIS WINE EXPRESSES THE UNIQUE CHARACTER OF THIS EXTRAORDINARY DOMAIN.





*A place where wine is the origin of all*

LOVE AT FIRST SIGHT WAS THE REASON WHY THE VIVANCO FAMILY PURCHASED THIS ESTATE IN MILAGRO IN 2003, WHICH SINCE TIME IMMEMORIAL HAS BEEN AND STILL IS, A SPECIAL PLACE.

THEIR PASSION FOR THE WINE CULTURE AND THEIR EXPERTISE, BACKED BY 100 YEARS OF HISTORY, LED THE VIVANCO FAMILY TO VIEW THIS ENCLAVE AS A FANTASTIC OPPORTUNITY.

*An opportunity*

TO TRANSFORM A HIGHPERFORMANCE, STANDARDGROP PRODUCING VINEYARD INTO A MORE BALANCED ONE, WITH ORGANIC FARMING AND MAXIMUM COMMITMENT TO THE ENVIRONMENT. TO WORK THE MIRACLE THAT MAKES THE WINE REALLY TASTE OF THE EARTH WHERE THE VINEYARD IS LOCATED.





## *Sustainable viticulture*



ES-ECO-025-NA  
Agricultura U.E./España

ORGANIC WINE. WINE PRODUCED UNDER THE PRINCIPLE OF ORGANIC VITICULTURE AND EU CERTIFIED ORGANIC CPAEN (CONSEJO DE LA PRODUCCIÓN AGRARIA ECOLÓGICA DE NAVARRA)

THE BASIS OF OUR VITICULTURAL COMMITMENT IS TO MAKE WINE WITH MAXIMUM RESPECT FOR THE GRAPE, TO TRANSMIT THE CHARACTERISTICS OF OUR WINE FROM AN ECOLOGICAL PERSPECTIVE. FOR THIS PURPOSE, WE RELY ON OUR 160 HA ORGANIC VINEYARD WHERE WE DO NOT USE HERBICIDES, OR SYNTHETIC PRODUCTS, OR INSECTICIDES IN ALL OUR VITICULTURAL ACTIVITIES AND WE ONLY USE YEASTS FROM OUR VINEYARD. ON TOP OF THAT, ALL THE ENERGY WE USE IN ALL OUR PROCESSES COMES FROM 100% RENEWABLE SOURCES.



# The Wines

DOMINIO VEGA LINDE IS THE RESULT OF OUR OBSESSION FOR  
THE WINE TO TRULY TASTE OF THE EARTH AND SURROUNDINGS OF THE VINEYARD.





*Dominio Vega Linde*

· CHARDONNAY ·



#### ORGANIC WINE

Wine produced under the principle of organic viticulture and EU certified organic CPAEN (Consejo de la Producción Agraria Ecológica de Navarra)

#### VARIETIES

Chardonnay. French origin variety. It was introduced into the Navarra wine culture in the 80s and today it is cultivated on more than 500 hectares in the entire territory.

Consolidated since then, this variety adapts perfectly to our estate, where we cultivate it organically on 13.5 hectares within the El Montecillo parcel.

#### WINEMAKING

Following a short cold maceration period (between 2 and 4 hours), the free-run juice is fermented in small stainless-steel vats at a controlled temperature (12-15 °C) to preserve all the varietal expression.

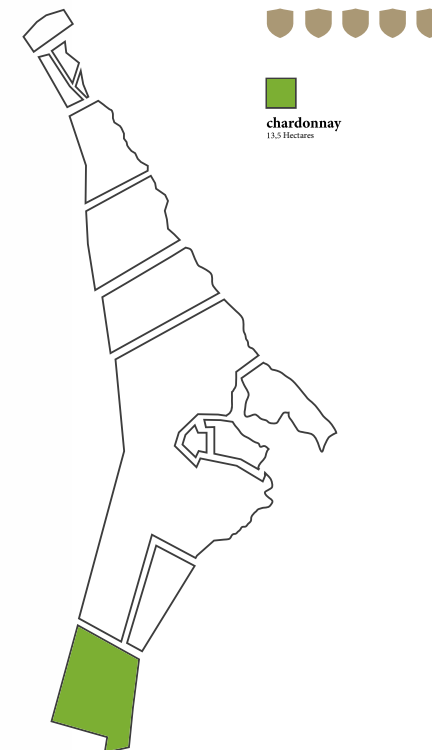
#### AGEING

The wines obtained remain in contact with the lees in vat for 4 months to preserve the varietal aromas and afford them greater harmony and smoothness in mouth.

#### TASTING NOTE

The Chardonnay stands out for its bright tropical fruit notes and intense flavor. A fresh and floral wine, close to the terroir, and ideal as an aperitif and to pair with all kinds of Mediterranean dishes.

Ideal serving temperature 8 °C





# Dominio Vega Linde

· ROSADO ·



## ORGANIC WINE

Wine produced under the principle of organic viticulture and EU certified organic CPAEN (Consejo de la Producción Agraria Ecológica de Navarra)

## VARIETIES

Garnacha. If we were to talk about a region in Spain that has promoted and promotes quality rosé wine, that would be Navarra. Its peculiar climate characteristics and the Grenache variety, with its great aromatic potential for this type of wines, offered the ideal conditions to develop this kind of product.

## 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.

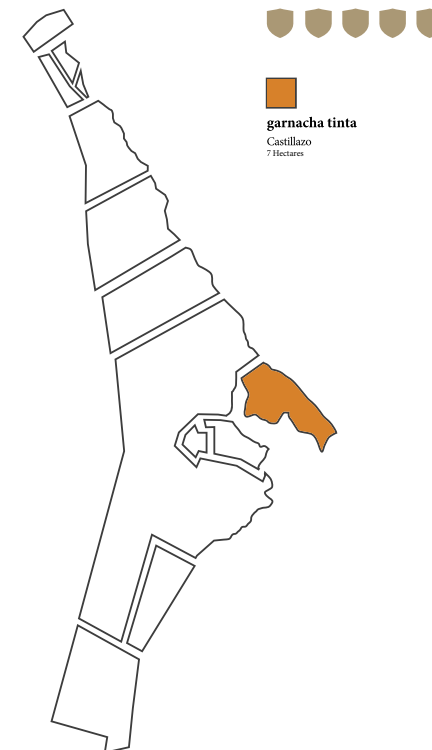
## AGEING

The wines obtained remain in contact with the lees in vat for 4 months to preserve the varietal aromas and afford them greater harmony and smoothness in mouth.

## TASTING NOTE

Bright red colour with slightly purple hues. Fresh and intense aromas of red fruit, with spicy and mineral 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.

Ideal serving temperature: 10 °C





*Dominio Vega Linde*

· GARNACHA ·



#### ORGANIC WINE

Wine produced under the principle of organic viticulture and EU certified organic CPAEN (Consejo de la Producción Agraria Ecológica de Navarra)

#### VARIETIES

100% Garnacha. An indigenous variety, Garnacha was once the most widely planted grape across Spain at the beginning of the 20th century. It arrived in Navarra from Aragón, where it had already adapted and thrived, becoming the dominant variety in the region by the 1970s. However, over time, it was undervalued and gradually lost ground to international varieties, eventually fading into the background.

From the very beginning, our mission has been to revive and champion Garnacha on our estate. In 2009, we grafted the entire El Castillazo vineyard (7 hectares), and in 2019, we planted an additional 10 hectares in the southernmost area of the estate. Our goal is for Garnacha to become the most extensively planted red variety in our vineyards, cultivated entirely under organic farming practices.

#### WINEMAKING

After a brief cold maceration (between 6–8 hours) and a gentle crushing, the must is transferred to stainless steel tanks where it ferments and macerates in contact with the skins at a controlled maximum temperature of 28°C. During this 20-day period, it undergoes gentle pump-overs to extract color, aroma, and structure.

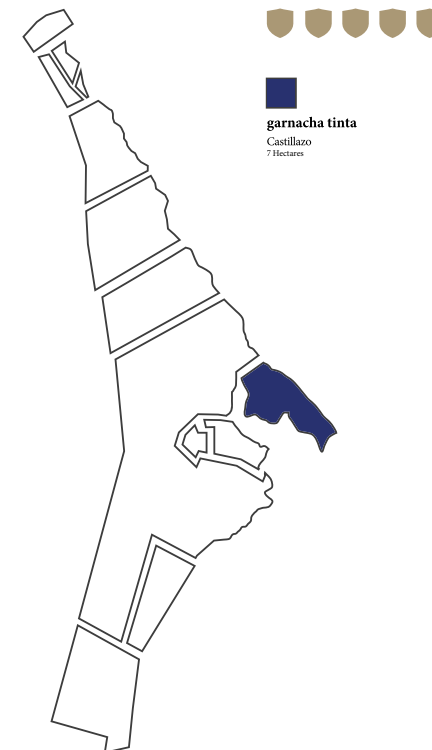
#### AGEING

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 red fruit, with spicy and mineral 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.

Ideal serving temperature: 16 °C





*Dominio Vega Linde*

· TEMPRANILLO ·



#### ORGANIC WINE

Wine produced under the principle of organic viticulture and EU certified organic CPAEN (Consejo de la Producción Agraria Ecológica de Navarra)

#### 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

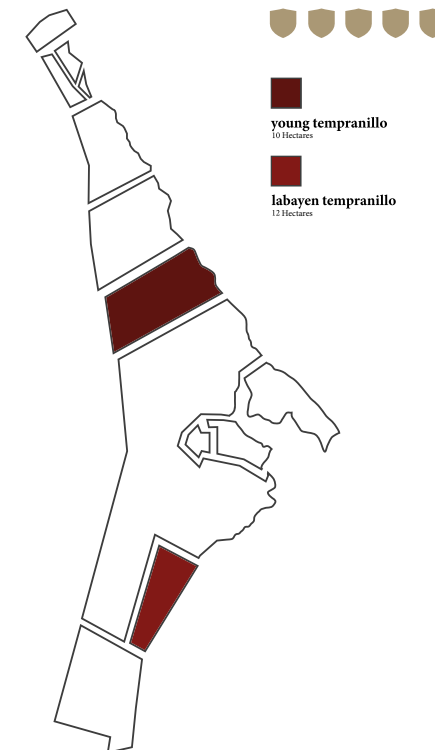
Part of the wines obtained will remain in contact with the lees in the vat for 6 months preserving the varietal aromas and afford them greater smoothness in mouth whereas the other part of the wines are aged in French and American oak barrels for 6 months in order to gain in complexity and elegance.

#### 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.

Ideal serving temperature: 16 °C





*Dominio Vega Linde*

· CABERNET SAUVIGNON ·



#### ORGANIC WINE

Wine produced under the principle of organic viticulture and EU certified organic CPAEN (Consejo de la Producción Agraria Ecológica de Navarra)

#### VARIETIES

Cabernet Sauvignon. A French-origin variety that was widely introduced in Navarra during the mid-1980s, driven by the growing interest in international grapes. After several microvinifications, the Labayen plot—organically farmed—has delivered the best results. It is the poorest area of the estate in terms of soil fertility and vigor, allowing us to achieve full ripeness of the grapes. This enables us to express the powerful yet elegant character of this globally emblematic variety at its finest.

#### 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 maximum 26-28°C with gentle pumping-over for 15 days.

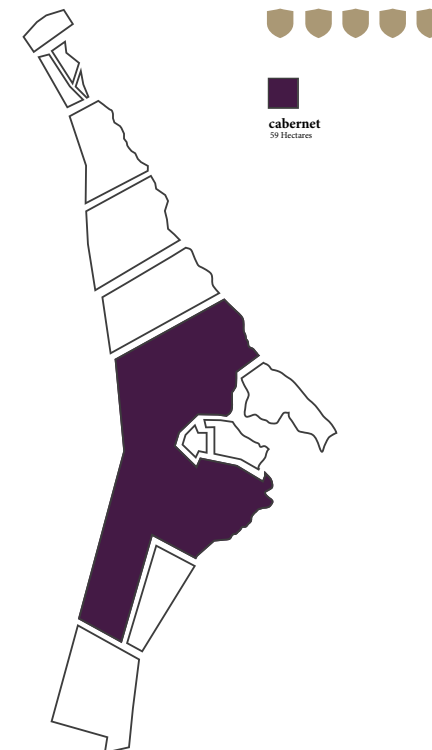
#### AGEING

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 dark red colour with slightly purple hues. This wine stands out for its distinctive varietal aromas on the nose, where ripe black fruit takes the lead over subtle spices and a balsamic core. On the palate, it is elegant, persistent, and remarkably well-balanced. Its pleasant acidity and low tannins make it a versatile choice for food pairing—ideal with spiced dishes such as roasted meats, everyday favorites like burgers, pizza, or pasta, and a wide range of Mediterranean cuisine.

Ideal serving temperature: 16 °C



*Bodegas Vega Linde*

MILAGRO - NAVARRA

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