

Pasos de San Martín 2013 - *Village Wines*

The Garnacha we find at Pasos de San Martín has a bright red ruby colour which creates light and transparency in the glass. In the nose we notice forest floor aromas and blue flowers; it is clean and penetrating. In the mouth is energetic and fruity, with delicate and fresh tannins. It is a wine full of power and authenticity.



VINEYARDS	Located in San Martín de Unx lying on a slope over 600 metres high
VITICULTURE	Maximum respect for the environment; lack of pest or herbicides. Integrated viticulture
HARVEST	Handpicked in boxes of 15 kg. Selection of bunches and berries. Average yield of 4.000 kg/ha
GROWING SEASON 2013	The 2013 vintage was marked by high precipitation, with rainfall records doubling that which are normally found in Navarra. The wet spring months caused a delay in the start of the vegetative cycle and that, along with an atypical budbreak, delayed harvest until the second week of October.
GRAPE VARIETY	100% Garnacha
VINIFICATION	Vinification in stainless-steel open top vats with cold maceration for 24-48 hours. Fermentation has taken 10 - 12 days with often cap management and a brief pumping over
AGEING	Malolactic fermentation in barrels. Aged in 500 litres French oak barrels for 12 months
BOTTLING	July 2015
ANALYSIS	Alc/Vol: 14,5 % Total Acid: 5,40 gr/lit pH: 3,6
OPTIMUM TIME OF CONSUMPTION	Now or in the next ten years