

MISA IMPORTS & CUVÉE
Estates from Spain

SEÑORÍO DE ALDAZ “Tempranillo”

Vega del Castillo



COUNTRY	Spain
APPELLATION	Navarra
VARIETY	Tempranillo
AGE OF VINES	20
FARMING	Sustainable
SOIL	Calcareous and stony
ALTITUDE	348-388 and 815 meters
FERMENTATION	Stainless steel vats with temperature control (24°C).
ALCOHOL	13.5 %
PAIRING	Barbecued pork loin with mustard and orange, beef burger with cheddar and bacon, barbecued smoked-paprika pork chops, beef and pork empanadas, baked-sausage spaghetti sauce.

TASTING NOTES

Medium deep intense red garnet colored with shades of violet. Floral, red and black berry aromas, balsamic notes with just hints of spices and smoke. Palate médium-bodied with fine tannins and silky texture that makes that makes it very pleasant.



LOGISTICS

Packing: 12 bottles

L: 12,28 In	W: 9,14 In	H: 11,82 In	Wt: 14,5 kg
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Pallet: 56 cases x12 bottles

L: 39,37 In	W: 47,25 In	H: 55 In	Wt: 832 kg
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