

INDIGO SELECTION – SEA OF DREAMS

Navarra



APPELLATION: Navarra

BLEND: Garnacha

WINEMAKER: Mikel Sanz

VINEYARD: _____

Grapes are from four plots, together totalling 5 hectares, in Corral de Los Altos. Located in the heart of Navarra's Ribera Baja region, in the ancient village of Corella. The site, planted in 1987, is at the top of a high plateau, the northerly "cierzo" wind keeps temperatures down and slows ripening. Soils are a mix of clay, sand and large limestone rich pebbles.

VITICULTURE: _____

Farming is non-certified organic.

WINEMAKING: _____

The grapes are fermented with native yeasts in concrete tanks. Ageing is in old 500 litre French oak barrel. Bottled without fining or filtration.

WEBSITE: n/a

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

On the nose, clove, black fruit, followed by soft cherry and ripe fruit aromas. The palate is very soft, full-bodied and powerful, with a long, balanced and nice aftertaste. Ideal for cured ham, stew and meat dishes.