

# Carlos Navarro

T I N T O

**VARIETY:** Garnacha

**VINTAGE:** 2018

**GRADE:** 13,5%Vol

**ELABORATION:** Alcoholic fermentation with long maceration. Once completed, the wine is devatted and malolactic fermentation is performed. It is then clarified and filtered.

**TASTING NOTE:** Medium-high intensity colour, with a cherry-red hue and blueish rim. Highly intense aroma with notes of liquorice, violet and black fruits. In the mouth the smooth attack develops into velvety with firm tannins that leave a pleasant aftertaste.

**PAIRING:** Perfect with game meat and beef, stews and roasts and cured cheeses.

**SERVING TEMPERATURE:** 14-16°C

## BOTTLE INFORMATION

**BOTTLE TYPE:** Bordeaux

**VOLUME:** 750 ml

**EAN CODE:** 8411906015289

**HEIGHT:** 290 mm

**STOPPER:** Cork

## BOX INFORMATION

**MATERIAL:** Cardboard

**VOLUME:** 9 litres

**UNITS:** 12 bottles

**DIMENSIONS (LxWxH):** 310x230x300 mm

**WEIGHT:** 13 kg

## PALLET INFORMATION

**EUROPALLET:** 80x120 cm

**BOXES/PALLET:** 60 (12x5 layers)

**BOTTLES/PALLET:** 720

**TOTAL HEIGHT:** 165 cm

**WEIGHT INCLUDING PALLET:** 810 kg



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Goiko Ibarra 19, 48300 Gernika · Bizkaia · SPAIN | T: +34 94 6250363 | [info@bodegasven.com](mailto:info@bodegasven.com)