



navarioja



Pardoño Reserva

BASIC DATA:

Name: Pardoño 2001. Reserve

Origin: D.O.Ca Rioja

Enologist: Gorka Troya

Production: 500,000 litres (half of all wine from the winery)

Prizes and Awards: Recently launched.

Tasting Notes: Cherry red coloured wine, modern, with fine, spiced aromas of noble wood. Structured and rounded wine.

Perfect result of the combination of the nobility of the wood and the wine

Gastronomy: Serve at 18°C. It is recommendable to decant and aerate.

TECHNICAL INFORMATION:

Variety: Tempranillo (90%), Mazuelo and Graciano (10%)

Vineyards: Grape selected for reserve from our best and oldest vineyards

Alcoholic Fermentation: 8 days; 12 days macerating 30°

Malolactic Fermentation: In tank.

Aging in Barrel: 16 months in 80% French and 20% American barrels

Analysis: 13.70°

Residual Sugar: <2 gr/l

pH:3.55

Clarification Method: Natural.

Filtering: Very carefully.

Cold treatments: None

PACKAGING INFORMATION:

Front label:

Format:12x8 mm. Not rectangular Label of Martellata type paper. Stamped with gold.

Back label:

Format: 6x6.6mm plus advice strip.

EAN Code: 8437002833107

Cork: Natural 49 mm long

Bottle: Bordeaux format of 301mm.

Capacity: 750 and 1500 ml.

Transportation box 12 and 6 bottles:

Dimensions: 315x235x309 mm and 314x249x166 mm respectively.

Transportation box 6 bottles: Wood. Lying, sliding lid.