



navarioja



Pardoño Tinto Joven

BASIC DATA:

Name: Pardoño 2005. Young

Origin: D.O. Ca Rioja

Enologist: Gorka Troya

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

Prizes and Awards: 84 points in the magazine Peñín in the year 2003

Tasting Notes: Fired red Bordeaux, appetising, with aromas of liquorice and black fruits. Strong and flavoursome wine.

Gastronomy: Serve at 16°C.

TECHNICAL INFORMATION:

Variety: Tempranillo (85%), Grenache(15%)

Vineyards: Andosilla and San Adrián Vineyards

Alcoholic Fermentation: 8 days; 10 days macerating 27°

Malolactic Fermentation: In tank

Analysis: 14.00°

Residual Sugar: <3gr/l

pH:3.60

Clarification Method: Very carefully

Filtering: Very carefully

PACKAGING INFORMATION:

Front label:

Format: 10x9 mm. Irregular, modern.

Shiny label. Three sections.

Back label:

Format: 6x6.6mm plus advice strip.

EAN Code: 8437002833305

Cork: Natural 44 mm long

Bottle:

Format: Bordeaux 301mm. Capacity 750 and 1500 ml.

Transportation box 12 and 6 bottles:

Dimensions: 315x235x309 mm and 235x160x309 mm respectively.

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