



Pago de LARRAINZAR

*P*ago de Larrainzar 2005

TYPE: Red **VINTAGE:** 2005

HARVEST: Merlot: 01/10/05, Cabernet Sauvignon: 03/11/05, Tempranillo: 25/10/05

BLEND: Merlot (45%), Cabernet Sauvignon (40%), Tempranillo (15%).

DENOMINACIÓN DE ORIGEN: Navarra (Spain).

OAK TIME: 13 months in French oak barrels.

BOTTLING DATE: 17/03/07

THE HARVEST IN THE DENOMINACIÓN DE ORIGEN NAVARRA:

The grapes demonstrated excellent sanitary parameters and appropriate sugar, total acidity and pH values. The 2005 grape harvest was qualified as Excellent by the Regulating Board. This is the highest qualification for wines.

WINEMAKING AND AGING:

The grapes were harvested by hand in collapsible 15 kilogram crates to ensure the best quality of the grapes. After a first selection in the vineyard, the grapes underwent a second selection in the winery at the selection table. Each of the different grape varieties fermented in separate tanks for 7 days. Subsequently, the maceration lasted 18 days for the Merlot, 15 days for the Cabernet and 8 days for the Tempranillo. During the maceration process, a combination of overpumping and “delastage” was carried out. Thereafter, the malolactic fermentation took 20 days for the Merlot, 10 days for the Cabernet S. and 10 days for the Tempranillo. The wine was transferred to oak barrels in mid February 2006.

The wine aged separately according to the different varieties in French oak barrels, brand new (46%), used once (39%) and used twice (15%), of two different capacities: 225 L (79%) and 300 L (21%). The barrels were decanted using the traditional barrel to barrel method until the completion of a 13 month aging process. Starting of with 15 different aged wines, the final blend was made and the wine was bottled in March 2007.

ANALYTIC INDICATORS:

Alcohol: 14,5% Vol.	pH: 3.5	Total Anthocyanins: 420 mg/l.
Total Acidity: 5,7 g/l.	Dry extract: 28 g/l.	Total Polyphenols: 57
Volatile Acidity: 0.48 g/l.	Color intensity: 18 units.	

TASTING NOTE:

The wine presents an attractive and deep cherry-red colour. On the nose, you will distinguish an intense aroma of mature fruit, compote, well assembled with notes of a well-aged wine in high quality barrels. This gives way to hints of minerals, pepper and coffee. On the palate, the taste is flavorful, very mature, appetizing and fruity. It is well structured and has a long finish.

2005 PRODUCTION: 28,284 bottles of 75cl and 595 Magnum bottles.

SERVICE TEMPERATURE: 16 - 17°C.

If you would like more information about the wine, visit our website www.pagodelarrainzar.com.



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NAVARRA
denominación de origen