



## NAVAELUS TRAMONTANO 2011

---

D.O. NAVARRA

750 ML

Sugar: 3.3

50% Garnacha

14% Alcohol

Acidity: 6.8

30% Cabernet Sauvignon - 20% Syrah

---

The Navaelus wine project results of joining two words: **NAV** of Navarra and **AELUS** of AEOLUS - Lord of the the winds in Greek mythology -.

In Navarra and other parts of Spain, the wind culture has been very present in the collective memory of agriculture. For centuries, the winds, according to their origin, have acquired different names and have been associated to weather patterns that have influenced local agriculture.

Therefore, paying tribute to those winds of Navarra which are so important for our vineyards, the winemaker Kepa Sagastizabal in their quest to produce humble as well as prideful wines, has created three modern wines in style, with body and an overwhelming simplicity.

The Tramontano wind is often tinged with flavors and colors as our Rosé wine.

### WINEMAKING PROCESS

Controlled fermentation in stainless steel vats at 13 degrees and ageing over lees for 5 months.

### TASTING NOTES

Attractive by its rich and bright raspberry pink color. Seduce on the nose with the subtlety of fresh air, leaving fragrances reminiscent of English chocolate, rose petals and fresh red fruit with citrus notes.

In the mouth acts like an acidulous candy, friendly, smooth and very much alive. Predominant sense of volume with a long and refreshing finish.



---

[www.navaelus.com](http://www.navaelus.com)

Jef Van Eccelpoel - Tel. +32476688156 - info@navaelus.com

