

QUADERNA VIA RESERVA 2010



Company and Vineyard 1

Company name:	Bodegas Quaderna Via
Denomination	DO Navarra
Bottles per year	500.000
Organic since:	1996
Surface	90Has
Soil	Clay-Poor
Vine medium age	20years
Rainfall	525ltrs/year
Yields	5.300
Pruning	Manual (in January and February)
Harvest	Manual and mechanic

Wine 1

Grape	Tempranillo 50% Merlot 50%
Yeast	Autochthones
Elaboration	Traditional method
Alcoholic Fermentation tanks	Stainless steel
Malolactic Fermentation tanks	Concrete
Fermentation Temperature	28 C°
Fermentation length	12 days
Filtration	Diatomite earth
Clarification	Bentonite
Oak ageing	18 months
Bottle ageing	18 months
Drinking temperature	17°

Tasting Note Analysis 1

Deep cherry colour. Smells are intensive with toasted oak, ripe fruit and spicy. Smooth but potent at the same time. Tasty, with fruit, good and integrated oak. Long and elegant end

Alcohol Percentage13,65°
Total Acidity5,9
Total Sulfites58 mg/l
Sugar levelless than 2 gr/l