

Naipes, Brisca garnacha

*Certified organic and
biodynamic wine (demeter)*



DENOMINATION

OF ORIGIN:	Navarra
CLIMATE:	Continental
GRAPE(S):	Garnacha Tinta
SOIL(S):	Sandy, Clay, Limestone
ELEVATION:	420-450 meters
VINE AGE:	20-35 years old
FARMING:	Ecological & Biodynamic
PRUNING:	Vaso and Espaldera
PRODUCTION:	4000 cases



The region of Navarra is located northeast of the Rioja border. It's a region that enjoys three distinct climatic influences: Atlantic, Continental and Mediterranean, as well as a great variety of soils types and elevations. This makes Navarra one of the most interesting regions for viticulture in Spain. The fruit of this wine is obtained from the town of Carcar. A wine town in the Ribera Alta sub-area of Navarra. Due to its limestone subsoils, high elevation, and accompanying fluctuations between day and night temperatures, it is a well-known area to produce excellent wines based on Garnacha tinta.

Brisca Garnacha is a wine made for Vinos de Terruños by Familia Pastor Gilabert in collaboration with the brothers Andres and Ramon Serrano, pioneers in organic and biodynamic agriculture in Navarra, together with the oenologist Patxi Moriones, an oenologist with deep roots and thorough knowledge of the region of Navarra and Rioja. **Vinification:** Fermented with indigenous yeasts in stainless steel tanks at controlled temperatures.

Character: It presents a red color of middle layer with violet tones. The nose is an elegant wine with aromas of Mediterranean red fruits that denote his youth. It presents a powerful entrance expressing all the characteristics of the Garnacha, fruit and mineralized with a long and soft finish. It also highlights its acidity.

Brisca Garnacha is an easy wine to drink, fruity, pleasant.

Gastronomy: All kinds of dishes from our Mediterranean diet: rice, pasta, meat or cheese.

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