



MAGISTER BIBENDI RESERVA

Magister: *el que manda, conduce o guía. Jefe, Director.*

Bibendi: *Beber.*

Se dice de la persona que dirige o guía el buen hacer de las mezclas de bebidas en las fiestas. En sentido genérico, se refiere al maestro de ceremonias de una fiesta.

GRAPES VARIETIES:

Tempranillo Tinta

Garnacha Tinta

Carefully selected organic Tempranillo and Garnacha grapes were chosen at harvest time to make this wine. After destalking, the grapes were macerated for thirty days, followed by light pressing. The wine was aged in oak casks for twelve months with quarterly rackings. Its limited production ensures painstaking controls can be maintained. Medium-depth ruby red with fine, delicate ageing aromas which blend beautifully with those of the Tempranillo. Smooth, velvety and very wide in the mouth, with well structured tannins. Long, sensational, very pleasant finish.

The delicate harvesting and vinification processes used may result in some natural sediments in the wine.

It is ideally suited to accompany all types of meats, especially red meats, as well as game, fowl and rice and pasta dishes.

Ideal drinking temperature: 18 °C.

Recommended drinking: within ten years after harvest.



WINERY

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