

Palmeri Navalta 2018

Ecológico (Certificado por ES-ECO-006-AR)

Palmeri Sicilia is located in Tabuenca and belongs to the D.O. Campo de Borja. It 's run by the Cuartero family. Its vineyards are planted at an altitude of about 700 m., formed in glass and cultivated in dry land, aged between 2 and 50 years.

Grape Variety 100% Grenache

Graduation 16 %

Elaboration

The grapes are harvested in boxes with a pre-selection in the field. They are then stored at low temperature in a cold room. After a selection, they are cold-coated and macerated for several days, fermented and continued with a hot maceration until pressing. The fermentations are carried out in French oak vats of 4,000 to 5,000 liters, where they will remain for 11 months. Aging is carried out for 10 – 12 months in French and American oak barrels and least another 12 months in bottle.

Tasting Notes

At sight we find a wine with a medium layer, a characteristic feature in our wines, of a bright ruby red color with slow and slightly colored tears.

Ripe red fruits such as cherries, strawberries and hints of cherries in liqueur stand out in the aroma, with hints of field flowers such as lavender, thyme and rosemary. We also find aromas typical of aging, cinnamon, cocoa, oak, cedar and spicy notes of pepper and nutmeg.

On the palate it's a dry wine with medium acidity, very rounded where its tannins and alcohol, well integrated, show us a fully developed wine with hints of cherry and a long and sweet finish.

Pairing: Roasted white meat and fish.

Awards

✓ *Concours Grenaches du Monde 2022: Gold Medal 2022*

