



## JULIA & NAVINÈS RED WINE

The red wine from Julia & Navinès, intense and fruity, has a pleasant freshness and round, soft and balanced tannins. With a delicious velvety palate as well as vibrant.



# JULIÀ & NAVINÈS RED WINE

## Origin

Vineyards located in Font-Rubí (Alt Penedès) at an altitude of more than 350 metres.



## Tempranillo

Traditional variety of the Iberian Peninsula, originated in the Ebro River Valley but it has been able to adapt perfectly to the Penedès. We can find it planted in the central and upper Penedès.

## Syrah

A traditional Mediterranean variety, of French origin, that produces very aromatic wines, with floral and violet notes. We can find it planted in the central Penedès.

## Elaboration

Fermentation and maceration on the lees for 16 days at 23 °C. Aged for 4 months in French oak barrels.

## Sensations

**On the nose:** Aromas of red fruit with hints of tophona and sweet spices.

**On the palate:** Fresh, silky and structured.

## Pairing

Ideal for charcuterie boards, semi-cured cheeses, rice dishes, mushrooms and a wide variety of meats, especially lamb.

## Winemaking Philosophy



Implementing sustainable agriculture is our responsibility, and for this reason, since 2018 the 100% of our wines and cavas have the CCPAE (European Union) ecological certificate.



We are certified as vegan by V-Label (European Vegetarian Union), as in our winery we do not use any product derived from animals.



Certified by the Wineries for Climate Protection. Using renewal energies, managing our resources efficiently and taking care of the planet are some of our values as a winery.

Vintage	2021
Denomination	DO Penedès
Varieties	Tempranillo 85% Syrah 15%
Cultivation Area	Font-rubí (Alt Penedès)
Altitude	350 metres
Alcohol volume	13%
Ageing	4 months in French oak barrels
Serving temperature	14°C
Total Acidity	5,3 g/L (tartaric acid)
Ph	3,5
Residual Sugar	0,6 g/L
SO <sub>2</sub>	75 mg/L DO Penedès maximum: 150 mg/L