



MAGISTER BIBENDI CRIANZA

Magister: *He who orders, leads or guides. Leader, director.*

Bibendi: *To drink.*

This is said of the person who directs or guides the good mixing of drinks at parties. In a general sense, the master of ceremonies at a party.

GRAPES VARIETIES:

Tempranillo Tinta

Magister Bibendi Crianza is the result of a careful selection process of the noble Spanish Tempranillo Tinta and a patient ageing for at least 12 months into American and French oak barrels. The wine is later matured in bottles at our winery. It shows a very clean attractive ruby red colour with terracotta reflections. Its ripe red fruity aromas combine perfectly with hints of vanilla, cinnamon and sweet spices. Good tannic structures in the mouth with long-lasting in the aftertaste with toasted tones are showed on tasting.

Magister Bibendi Crianza is well paired with any dishes of our Mediterranean cuisine. It is ideally suited to accompany grilled or roasted meat (pork, beef, etc.) as well as any kind of cheese (medium matured). This is a special wine which will improve his features into the bottle.

Ideal drinking temperature: 18 °C

Recommended drinking: within seven years after harvest



WINERY

Ctra. N-232, Km. 354
26500 Calahorra (LA RIOJA) España
Tf./Fax + 34 941 146 951

www.navarrsotillo.com

OFFICE

C/ Valle Ulzama Nº 2
31261 Andosilla (NAVARRA) España
Tf./Fax + 34 948 690 523

info@navarrsotillo.com