



MAGISTER BIBENDI GRAN RESERVA

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.

Carefully selected organic Tempranillo Tinta 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 twenty-four months with quarterly racking, and, after that, at least, three years into the bottle for further maturation. Its limited production ensures painstaking controls can be maintained. This wine shows a medium-depth ruby red colour with fine, delicate ageing aromas which blend beautifully with those of the Tempranillo grapes. Smooth, velvety and very wide in the mouth the wine has well-structured tannins with a long, sensational and very pleasant finish. The delicate harvesting and vinification processes used may result in some natural sediment in the wine. We recommend uncorking and oxygenating before consumption using a decanter for pouring it.

Magister Bibendi Gran Reserva is well paired with any dishes of our Mediterranean cuisine. It is ideally suited to accompany all kind of meats, especially red, as well as game and fowl. Likewise it is a fantastic mate for chocolate desserts and at after-dinner talks.

Ideal drinking temperature: 18 °C

Recommended drinking: within twelve years after harvest



WINERY

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