

MAGISTER BIBENDI RESERVA SELECCIÓN ESPECIAL de GRACIANO



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, he is the Master of Ceremonies at a party.

GRAPES VARIETIES:

Graciano

Our Graciano comes from old vines and produces a must of bright red color, prominent acidity, pleasant and very peculiar aroma; it is the most aromatic of all our varieties. The harvest is made during the latter stages of the season, between the first and final week of October. The harvest is done by hand and followed by a careful selection of the grapes in the winery. After destalking, the grapes are submitted to a light pressing producing an alcoholic fermentation on its own yeast in stainless steel tanks for 8-10 days, followed by maceration for a period of two weeks. Next, a light pressing extracts the yolk solely. The wine obtained has been aged during twelve months in French and American oak barrels, transferred twice. The wine enjoys a bright cherry red color with very lively tears. The nose offers a strong aroma of mature fruits and cherries combined with a toasted smoky touch. To the palate, our wine emphasizes its initial lively taste, followed by a lovely, concentrated fruit and finishing with pleasant, sweet tannins. Due to the delicate process of harvesting and elaboration, some natural sediment may appear.

Magister Bibendi Reserva Selección Especial de Graciano is well paired with any dishes of our Mediterranean cuisine. It is ideally suited to accompany roasted lamb and beef as well as any kind of cheese (long matured). We recommend uncorking and oxygenating before consumption.

Ideal drinking temperature: 18 °C

Recommended drinking: within ten 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