

## Finca la Navilla 2015

The 2015 vintage began in a winter with good water reserves in the subsoil. The warm, dry spring weather continued until June when heavy rainfall coincided with the onset of flowering. Summer brought the odd storm and was followed by a very dry autumn. Although the harvest was slightly earlier than usual, the analytical and organoleptic characteristics as well as the balance of the berries were ideal, which meant the fruit could be harvested at the perfect stage of ripeness. Wines from this excellent vintage have a good colour intensity, significant fruity notes on the nose and a high tannic potential on the palate, with sweet tannins revealing the good phenolic ripening of the berries. This vintage is reminiscent of the exceptional 2005 vintage.

## CONSERVATION AND PREFERRED CONSUMPTION

Producción: 29.250 botellas de 75 cl. Fecha de Embotellado: Septiembre 2017 Grado alcohólico: 14,5%

## AWARDS:

Guía Gourmets (94) puntos

Guía Peñin

Robert Parker

4 puntos

94 puntos





RESERVA PRODUCT OF SPAIN BODECAS HONOS, PERSE PARCUAS SI