



BODEGAS  
**MÁXIMO ABETE**  
*Viticultores & Winemakers*

## Guerinda NAVASENTERO 2014

### VINTAGE

Regular season: mild and slightly dry. The very high temperatures at the end of August and September induce the harvest 10 days earlier. On the other hand, the very low yield in our vineyard was the key that let us control the grapes healthiness in a rainy harvest days. As a result: concentrated and powerful wines, moderated alcohol and good acidity levels.

### GRAPE VARIETY

100 % Graciano

### VINEYARD

"Navasentero" plot 13-year-old vines. Sustainable vinegrowing. Harvest: 4, 6 October. Grapes picked by hand. Yield: 2500 Kg/Ha (damages by hail storm)

### WINE-MAKING

Very complicated vintage. Only grapes from one side of the vines were collected. Fermentation and maceration in stainless steel, with indigenous yeast. Aged for 14 months in 225 and 300 litre French oak barrels, over the fine less. No oenological products added, only sulphur. Fined with egg whites and bottled after soft filtering.

### TASTING

"Terroir" expression style wine. Deep violet colour. Blackberry, subtle oak and fresh balsamic notes (rosemary, mint and laurel). And almond sweet aromas and nuts after come through. Lively on the palate, soft and direct, with a perfect balance between tannins and acidity. Very savoury and elegant, in a modern wine style.

### AWARDS

90 points Peñin

### PRODUCTION

8.000 bottles

