



Winery: COMPAÑIA VITIVINICOLA TANDEM S.A.
Name: ARS IN VITRO
Meaning: Art in glass
Grape variety%: TEMPRANILLO 50%
MERLOT 50%
Vintage: 2006
Country: SPAIN
Region: NAVARRA
Origin: VALLE DE YERRI (TIERRA ESTELLA)
Soil: Calcareous, clay
Vinification: Cold maceration before fermentation starts at controlled temperature, 26 - 27 °C. Pigeage. Malolactic fermentation and natural fining run at concrete tanks.
Grapes enter the winery by gravity. Wines racked by gravity

Ageing: No oak. 20 months in lined concrete vats
Analysis: Alcohol: 14 % vol
Acidity: 5,25 g/l
Resid. sugar: 1,4 g/l
pH: 3.7

Drinking temperature: 16 °C

Tasting notes: Deep red cherry colour. Mountain wine with a powerful expression of its terroir. Mineral.
Intense floral aromas, with violets and a layer of cherries and strawberries.
In the palate it is very fresh wine, with a good length and the floral notes of the Merlot.

Ageing ability: 4 more years
To be served with: casseroles, red meat, pasta, poultry, game, cheese and chocolate cakes