



Winery: COMPAÑIA VITIVINICOLA TANDEM S.A.  
Name: ARS NOVA  
Meaning: Ars Nova is a XIV century musical movement involving the arrival of polyphony to music  
Grape variety%: TEMPRANILLO 52%  
CABERNET SAUVIGNON 33%  
MERLOT 15%  
Vintage: 2005  
Country: SPAIN  
Region: NAVARRA  
Origin: VALLE DE YERRI (TIERRA ESTELLA)  
Soil: Calcareous, clay  
Vinification: Fermentation at controlled temperature 30 °C. Pigeage. Malolactic fermentation and natural fining run at concrete vats. Grapes enter the winery by gravity. Wines racked by gravity.  
Ageing: 7 months in new French 300 litres oak casks  
Analysis: Alcohol: 14 % vol  
Acidity: 5,25 g/l  
Resid. sugar: 1,6 g/l  
Drinking temperature: 17 °C  
Tasting notes: Red ruby colour with violet tints. Complex nose and palate. Black and red wild fruit. Blackberries, blueberries, liquorice, low mountain (scrubland), thyme and mint. In the palate is very pleasant, elegant, long and surprising. Fresh, mountain wine with a powerful expression of its terroir.  
Ageing ability: 4 more years  
To be served with: casseroles, red meat, poultry, game and cheese



