



Winery: COMPAÑIA VITIVINICOLA TANDEM S.A.
Name: ARS IN VITRO
Grape variety%: MERLOT 85%
TEMPRANILLO 15%
Vintage: 2005
Country: SPAIN
Region: NAVARRA
Origin: VALLE DE YERRI (TIERRA ESTELLA)
Soil: Calcareous, clay
Vinification: Fermentation at controlled temperature, 26 - 27 °C. Cold macerated prior to fermentation. Pigeage. Malolactic fermentation and natural fining run at concrete vats. Grapes enter the winery by gravity. Wines racked by gravity.
Ageing: No oak. 22 months in concrete vats
Analysis: Alcohol: 14 % vol
Acidity: 5,25 g/l
Resid. sugar: 1,4 g/l
pH: 3.67

Drinking temperature: 17 °C

Tasting notes: Red cherry colour. Mountain wine with a powerful expression of its terroir. Mineral.
Intense floral aromas, with violets dominating in a background of cherries and strawberries.
In the palate it is very fresh and long, with a long after taste with again the floral notes of the Merlot.

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



