



Winery:	COMPAÑIA VITIVINICOLA TANDEM S.A.
Name:	ARS MÁCULA
Meaning:	Macula means in Latin stain that we interpretate like an indelible memory of a wine.
Grape variety%:	CABERNET SAUVIGNON 57% MERLOT 43%
Vintage:	2004
Country:	SPAIN
Region:	NAVARRA
Origin:	VALLE DE YERRI (TIERRA ESTELLA)
Soil:	Calcareous, clay
Vinification:	Fermentation at controlled 30 to 31 °C temperature. Pigeage. Malolactic fermentation run at concrete vats. Gravity winemaking. Our philosophy is of a minimum intervention. The wine is stabilised and fined naturally in concrete vats and oak barrels. Before bottling it is gently filtered.
Ageing:	18 months in French 300 litres oak casks from three different coopers
Analysis:	Alcohol: 15 % vol Acidity: 5,25 g/l Resid. sugar: <2 g/l
Drinking temperature:	17 °C
Tasting notes:	Intense Bordeaux full layered colour. Presents a tear (lágrima) that intensely marks the glass. Very complex nose with smoky and toasty hints, mineral, scrubland, balsamic notes, black chocolate, orange peel, cassis.. Powerful in the palate, earthy, expressing the character and soil of the Yerri Valley where our vines grow. And then again, the mountain notes, wild flowers and violets. A very long finish. Very elegant and fresh
Ageing ability:	10 more years
To be served with:	casseroles, red meat, roasted lamb and cattle, poultry, game and cheese
Ownership:	Alicia Eyaralar and José María Fraile as promoting partners thus the name Tandem that also means in latin "at the end" to which we add, we fulfill a dream... Together with us Pedro Lizarraga as our viticulturist partner and a small number of relatives and friends.

