



Pasos de San Martín

Vino de Pueblo Navarra, Artazu, 2015

750 ml

CHF 29.50

Art. nr. 37132715

Pasos de San Martín shows notes of violets, ripe dark forest berries, some undergrowth paired with balsamic accents and a hint of mint and eucalyptus. On the palate, it is powerful and vibrant. Lively acidity and delicate tannins. An aromatic play of graphite, black pepper, heart cherry, mulberries and black olives. Decanting is recommended!

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|----------------------|-------------------------------------------------------------------------------------------------------------------|
| Origin: | Spain / Navarra |
| Grape variety: | Garnacha |
| Maturity: | 3 to 10 years |
| Serving temperature: | 16 to 18 °C |
| Drinking suggestion: | Latin American dishes, Moroccan specialities, Saddle of lamb fillet with herb jus, Roast saddle of venison |
| Vinification: | fermentation in steel tank, Pumping over, fermentation at low temperatures |
| Harvest: | hand-picking, strict selection, in small boxes |
| Maturation: | in tonneau, in partly new and used barriques/ Pièces |
| Maturation duration: | 12 months |
| Volume: | 14.5 % |
| Parker: | 91 |



Certified integrated production

BAUR *au* LAC Vins

Epicurean profile

Nose profile

Intensity

1 2 3 4 5 6 7 8 9 10

Floral

1 2 3 4 5 6 7 8 9 10

Fruitiness

1 2 3 4 5 6 7 8 9 10

Spiciness

1 2 3 4 5 6 7 8 9 10

Wood influence

1 2 3 4 5 6 7 8 9 10

Complexity

1 2 3 4 5 6 7 8 9 10

Palate profile

Initial impression

1 2 3 4 5 6 7 8 9 10

Acidity / Juiciness

1 2 3 4 5 6 7 8 9 10

Tannins

1 2 3 4 5 6 7 8 9 10

Body

1 2 3 4 5 6 7 8 9 10

Length

1 2 3 4 5 6 7 8 9 10