



# Santa Cruz de Artazu tinto

Vino de Pueblo Navarra, Artazu, 2015

750 ml

Art. nr. 37133715

A powerful scent of stony forest soil, woody spices and baroque roses. On the palate juicy, fresh and incredibly powerful. Black cherry chocolate jam, black pepper, wet asphalt after a summer thunderstorm, radiant fruit, high extract and yet very elegant with fine Garnacha sweetness. Compact, yet polished tannin. A distinctly long finish with a mineral touch. A long-distance runner from Navarre with a strong character. This wine is still in its infancy.

Origin:	<b>Spain / Navarra</b>
Grape variety:	<b>Garnacha</b>
Maturity:	<b>3 to 15 years</b>
Serving temperature:	<b>16 to 18 °C</b>
Drinking suggestion:	<b>Latin American dishes, Moroccan specialities, Spiced grillades, Pork fillet with plums, Salad with vegetables, pulses, pasta</b>
Vinification:	<b>fermentation in steel tank, Pumping over, fermentation at low temperatures</b>
Harvest:	<b>hand-picking, strict selection, in small boxes</b>
Maturation:	<b>in tonneau, in partly new and used barriques/ Pièces</b>
Maturation duration:	<b>12 months</b>
Volume:	<b>14.5 %</b>



**Certified integrated production**

# BAUR *au* LAC Vins

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## 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