



# EOLO

## Navarra

**TYPE:** young    **VARIETAL:** tempranillo    **VINTAGE:** 2015  
**ALCOHOL:** 14%    **WINEMAKER:** Luis Pascual

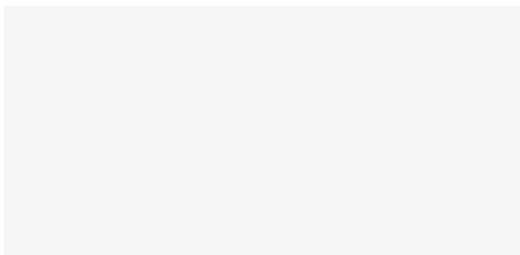
### WINEMAKING:

Made from 100% Tempranillo grapes grown on clay and calcareous land in the Orba Valley, 1,475m above sea level, with a yearly average rainfall of 123 gallons per square meter.

Carefully selected healthy grapes are casked, with an average fermentation temperature of

28oC, resulting in the production of a wine with personality, rich in aromas as well as in polyphenol components and extracts.

### TASTING NOTES



**COLOUR:** Dark cherry red colour, bright and clean.

**AROMA:** Fruity and spicy, overtones of dry orange peel.

**PALATE:** Full to the mouth, balanced, profound with a slight acidity.

### THE REGION



There is an exceptional situation, almost unique in the Iberian Peninsula: the confluence of the Atlantic , continental and Mediterranean climates.

Historical and modern building

The winery Viña Valdorba is installed in a building of 1942, headquarters of the former Cooperative Winery Barasoain - Garinoain. Within its walls from stone and wood are several storage rooms, aging and bottling, with the latest technologies to provide the Eolo wines of quality that characterizes them.

“Viña Valdorba” is the winery we selected from this area: we work with them since 2005, it is a small family winery boutique in the heart of Navarra, based on Garnacha , very good Syrah and Cabernet, chosen majority for its winemaker, Luis Pascual, also because the winery is very modern but their way of making wine is very traditional, selected also because they are very familiar with the area, product possibilities, Syrah, Chardonnay, is ideal for small customers and because its quality

