



TANDEM
Valle de Yerri, Navarra

Winery:	COMPAÑIA VITIVINICOLA TANDEM S.A.
Name:	ARS IN VITRO
Meaning:	Art in glass
Grape variety%:	TEMPRANILLO 85%, MERLOT 15%
Vintage:	2015
Country:	SPAIN
Region:	NAVARRA
Origin:	VALLE DE YERRI (TIERRA ESTELLA)
Soil:	Calcareous, clay
Vinification:	Grapes enter the winery by gravity. Cold maceration before fermentation starts at controlled temperature, 25 - 27 °C. Fermentation without pumps, cap plunging (pigeage) Wines racked by gravity to the lower storey concrete vats for their malolactic conversion. Wines kept in concrete for minimum 24 months settling down for a natural fining and stabilisation. Bottled by gravity with a minimum filtration.
Packaging:	Burgundy light bottle with screw cap
Ageing:	No oak. Minimum 24 months in lined concrete vats to preserve the freshness of the wine
Analysis:	Acidity: 4.9 g/l Residual sugar: <2 g/l
Drinking temperature:	16 °C
Tasting notes:	Deep red cherry colour. Mountain wine with a powerful expression of its terroir. Mineral. Intense red fruit aromas, strawberries, framboise, cherries and violets in the background. In the palate it is lively fresh wine, gentle, with a good length
Ageing ability:	4 more years
To be served with:	casseroles, red meat, pasta, poultry, light cheese
Reviews	88 points Robert Parker Wine Advocate (vintage 2011) 89 points Stephen Tanzer International Wine Cellar (2011) 90 points Stephen Tanzer (2012)

