



Inurrieta Coral 2017

Inurrieta, S.L., Navarra, Spain



eCommerce # 524149 | 12.5% alc./vol. | \$15.25

Pale pink colour Coral. Different, attractive, elegant. It catches you from the time you pour it into the glass like a summer's sunset. On the nose, delicate and elegant. The aromas of spring and summer stand out: pink grapefruit and white peach supported by a subtle mineral touch.

The fresh, caressing mouth, with a silky texture, formed after six months of aging on its fine lees, invites us to try it over and over again.

History & Terroir:

Bodega Inurrieta built in 2002, is one of the most forward-thinking wineries in Spain focused on the best varietal and terroir expression. It is surrounded by its own vineyards: located in a micro-valley crossed by the river Arga, in Navarra's **Ribera Alta** district, grow on 3 types of soil at an altitude ~300-480 meters.



Vinification:

Direct bleeding of the must prior to cold maceration of the must with the skins for ~3 hours. Long fermentation at low temperature for ~15 days. Aged in stainless steel vats with lees for 6 months.

Variety: Garnacha 50%, Cabernet Sauvignon 30%, Syrah 10%, Graciano 10%

Residual Sugar: 2 g/L

Serving suggestion and food pairing: Serve at 8°C. Perfect accompaniment for vegetable dishes, pasta Bolognese, noodles, tapas and vegetarian dishes.



Mundus Vini (16vntg)

Silver