



# Navarro Correas

## Colección Privada, Red Blend

Of intense red color. Flavors of blackberries, quince and spices. Medium body and silky tannins. Fruity and long persistence in the mouth.



LOCATION

Region: Agrelo, Mendoza, Argentina.  
Appellation: Mendoza.



SOIL

Sandy and rocky.



ESTATE

Bodega Navarro Correas.



VINE

Vine training: Vertical Shoot Position.  
Age of vines: 10 years old.  
Density of plants: High w/ low yields.



WINEMAKER

Fernando Ravera,  
Fabian Gardino.



VINIFICATION

Manual harvesting in April.  
Fermentation in stainless steel tanks.  
Pumping over and delestage techniques.



VARIETALS

Malbec,  
Cabernet Sauvignon,  
Merlot.



BARREL

French oak.



RESIDUAL SUGAR

5.1 grams per liter.



MATURATION

6 months in the barrel.  
6 months in the bottle.



ACIDITY

5.3 grams per liter.



VINTAGE PRODUCTION

50,000 cases.



ALCOHOL

13.8% by volume.



FOOD PAIRING

Pork with intense sauces and mature cheeses.



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