



# Navarro Correas Structura, Ultra

Dark red and deep color. Aromas and flavors of plums, candied cherries, blackberries, truffles, graphite and spices. Complex wine with a lot of body and round tannins that provide a silky texture. Great balance between alcohol, acidity and fruit. Very long end.



LOCATION

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



SOIL

Sandy soil with good porosity, allowing deep development of the roots.



ESTATE

Bodega Navarro Correas.



VINE

Vine training: Vertical Shoot Position.  
Age of vines: 30 years old.  
Density of plants: High w/ low yields.



WINEMAKER

info coming soon.



VINIFICATION

Manual harvest. Selection. Cold Soak.  
50% fermentation in stainless steel. 50% in French oak barrels. 35 day maceration.



VARIETALS

60% Malbec, 40% Cabernet Sauvignon, 7% Cabernet Franc, and 3% Merlot.



BARREL

French oak.



RESIDUAL SUGAR

2.6 grams per liter.



MATURATION

24 months in the barrel.  
12 months in the bottle.



ACIDITY

5.5 grams per liter.



VINTAGE PRODUCTION

2,000 cases.



ALCOHOL

15% by volume.



FOOD PAIRING

Hanger steak, meatballs, poultry, cave aged and waxed wrapped blue cheese, and caramelized onions.



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