

	ÓNRA		LANDSCAPE WINE	
	2017	Barrel-aged red wine	Vinya Núria	23,635 bottles



TERROIR AND VINEYARDS



River stones from the Noguera Ribagorçana river with a high percentage of sand and gypsum.

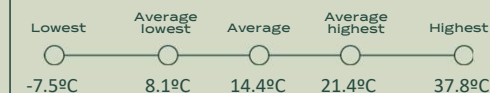
Vineyard planted in 2006 with Southeast-Northwest orientation.

Biodynamic farming.

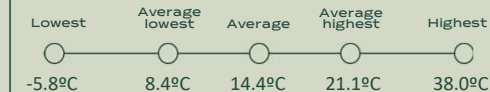
VINTAGE CONDITIONS

Vinya Núria

Temperature in 2017



Average temperature last 8 years



Rainfall in 2017



Rainfall last 8 years



VARIETIES (2)

75% Red Grenache
25% Cabernet sauvignon

VINIFICATION

Fermentation 100% in stainless steel.
Native yeasts and bacteria.
Aged for 12 months in 500L French oak barrels. Rounded in bottle for 3 years.

TASTING (24/8/2021)

With a deep pomegranate red colour, this wine yields aromas of blueberry jam and rosemary oil. Rich and generous in the palate, with sweet, silky tannins that blend with a chocolate and wild lavender finish.

PAIRING

This wine can be enjoyed by the glass in good company or with cheese, cold meats, chicken, lamb, veal or wild game.



Meat



Chicken



Cheese



Eggs

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TASTING NOTES

	1	2	3	4	5	REMARKS
Colour	☐	☐	☐	☐	☐	
Aroma	☐	☐	☐	☐	☐	
Mouth	☐	☐	☐	☐	☐	
Harmony	☐	☐	☐	☐	☐	
Date:						