



**TANDEM**  
Valle de Yerri, Navarra

Winery:	COMPAÑIA VITIVINICOLA TANDEM S.A.
Name:	ARS NOVA
Meaning:	In Latin New Art, Art Nouveaux. Ars Nova is a XIV century musical movement involving the arrival of polyphony to music
Grape variety%:	TEMPRANILLO 40%, CABERNET SAUVIGNON 40%, MERLOT 20%
Vintage:	2012
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, 28 - 30 °C. Fermentation without pumps, we use cap plunging (pigeage) to obtain an elegant colour and fine tannins that will determine its palate structure. 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.
Closure:	Screw cap or natural cork
Ageing:	9 months in 300 litres French oak barrels. Minimum 24 months in lined concrete vats
Analysis:	Alcohol: 14 % vol Acidity: 5.50 g/l Residual sugar: 1.7 g/l
Drinking temperature:	17 °C
Tasting notes:	Deep dark cherry colour with light purple trim. Fresh nose with ripened red fruit, balsamic notes. Multilayered and very elegant. Mountain wine with a powerful expression of its terroir. Intense on the palate, fresh notes with a nice floral background.
Ageing ability:	Min 6 more years
To be served with:	casseroles, red meat, game, stuffed pasta, poultry, cheese
Reviews	New release GOLD Sommelier Wine Awards (UK 10) 12 Spanish Rising stars Decanter 1st Fine Wine Encounter J. Radford (UK 11) 88 points Robert Partker Wine Advocate (vintage 2008) 90 points Stephen Tanzer International Wine Cellar (2008) Mundus Vini 2015 GOLD MEDAL (2010) 91 points Stephen Tanzer (2010)

