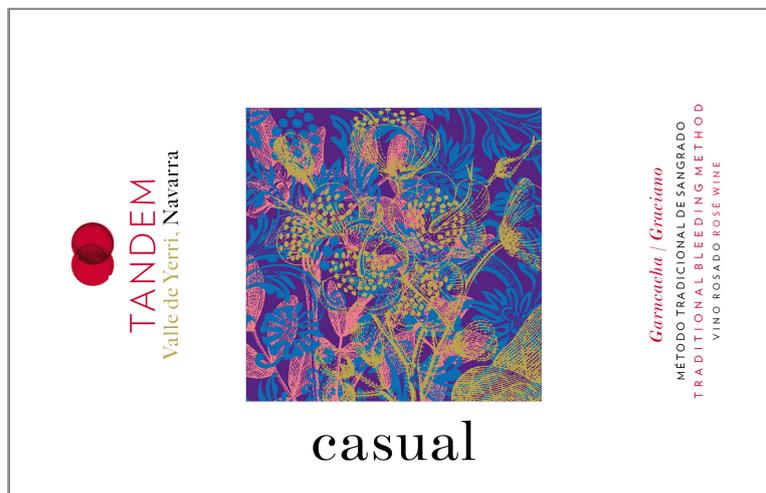




TANDEM
Valle de Yerri, Navarra

Winery:	COMPAÑIA VITIVINICOLA TANDEM S.A.
Name:	CASUAL
Meaning:	In Latin, accidental. The name was born when we tried to make a 'blanc de noir' with Pinot Noir grapes back in 2008 At reception the hopper engine broke and there was an unexpected skin contact leading to a rosé instead of a white. It was a beautiful accident at the end.
Varieties %:	GARNACHA 80% GRACIANO 20%
Vintage:	2017
Country:	ESPAÑA
Region:	NAVARRA
Soil:	D.O. Chalky, clayey
Vinification:	Fermented in steel vats during 20 days at 16°C Once finished we aged the wine on its lees during 4 months; stirring the wine in the stainless steel tank to gain volume and texture in the palate.
Analysis:	Alcohol: 15 % vol Residual sugar: 1.6 g/l Acidity 4.8 g/l
Drinking temperature:	12 °C
Tasting notes:	Beautiful yellow with light green tints. Rich nose with scents of fennel, white pear and green tea. It has a long palate, pleasant, greasy and mineral
To have with:	Tapas, pasta, fish, seafood, rice, sushi, a nice aperitif wine. Light cheese.





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