



TANDEM
Valle de Yerri, Navarra

Winery:	COMPAÑIA VITIVINICOLA TANDEM S.A.
Name:	MACULA
Meaning:	In Latin stain, same as tache in French, Mancha in Spanish Macula is as well a part of our human iris that allows to see clearly.
Grape variety%:	MERLOT 50%, CABERNET SAUVIGNON 50%
Vintage:	2010
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, 30 - 32 °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:	Natural cork
Ageing:	18 months in 300 litres French oak barrels. Minimum 24 months in lined concrete vats
Analysis:	Alcohol: 14.5 % vol Acidity: 5.6 g/l Residual sugar: 2.6 g/l
Drinking temperature:	17 °C
Tasting notes:	Intense dark claret, full layered. Presents a tear (lágrima) that intensely marks the glass. Very complex nose with delicate notes of spices: clove, black pepper. Mineral mountain memories, scrubland, balsamic notes, black chocolate. Powerful in the palate but kind at the same time, earthy, expressing its terroir, character and soil of the Yerri Valley where our vines grow. And then again, mountain notes, wild flowers and violets. A very long finish. Very elegant and fresh
Ageing ability:	Min 10 more years
To be served with:	casseroles, red meat, game dishes, poultry, strong cheese, desserts based on dark chocolate
Reviews	Guide Phaneuf 4 stars (2006) 91 points Guia Peñín (2006) 91 points Robert Parker Wine Advocate (2006) Mundus Vini 2015 GOLD MEDAL (2006) 91 points Stephen Tanzer (2006)

