

Winery: COMPAÑIA VITIVINICOLA TANDEM S.A.

Name: ARS IN VITRO Meaning: Art in glass

Grape variety%: TEMPRANILLO 85%, MERLOT 15%

Vintage: 2015 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, 25 - 27 °C. Fermentation without pumps, cap

plunging (pigeage)

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.

Packaging: Burgundy light bottle with screw cap

Ageing: No oak. Minimum 24 months in lined concrete vats to preserve the freshness

of the wine

Analysis: Alcohol: 14% vol

Acidity: 4.9 g/l Residual sugar: <2 g/l

Drinking temperature: 16 °C

Tasting notes: Deep red cherry colour. Mountain wine with a powerful expression of its

terroir. Mineral. Intense red fruit aromas, strawberries, framboise, cherries

and violets in the background.

In the palate it is lively fresh wine, gentle, with a good length

Ageing ability: 4 more years

To be served with: casseroles, red meat, pasta, poultry, light cheese

Reviews 88 points Robert Parker Wine Advocate (vintage 2011)

89 points Stephen Tanzer International Wine Cellar (2011)

90 points Stephen Tanzer (2012)





