


TANDEM
Valle de Yerri, Navarra

Winery:	COMPañIA VITIVINICOLA TANDEM S.A.
Name:	INMUNE
Meaning:	Inmune (in English immune to disease, to failure, to defeat...) We searched for the purity of the garnacha variety. Alicia went hunting beautiful grapes stemming from rather old vines.
Grape variety%:	GARNACHA 100%
Vintage:	2021
Country:	SPAIN
Region:	NAVARRA
Origin:	VALLE DE YERRI (TIERRA ESTELLA) cool microclimate
Soil:	Calcareous, clay
Vinification:	Grapes were picked on October 1st and 14th entering the winery by gravity. Fermentation for 22 days at controlled temperature 24 °C on wild yeasts. Cap plunging (pigeage), no pumps. Wines racked by gravity to the lower storey concrete vats were they finished the alcoholic fermentation and undergo malolactic conversion. Wine kept in concrete for 6 months for a natural fining and stabilisation. Bottled by gravity with minimum filtration.
Packaging:	Burgundy light bottle with screw cap 16,000 bottles made.
Aging:	No oak. 6 months in lined concrete vats to preserve the freshness of the wine and keep the purity of the garnacha variety.
Analysis:	Alcohol: 14,5 % vol Acidity: 5.0 g/l Residual sugar: 2.3 g/l
Drinking temperature:	16 °C
Tasting notes:	Deep and attractive red cherry colour. Mountain wine with a powerful terroir expression. Intense red fruit and floral notes in the nose, thyme, rosemary and scrubland notes. In the palate shows vibrant, fresh, savory, with a velvety texture.
Ageing ability:	5 more years
To be served with:	Charcuterie, red meat, pasta, poultry, blue fish, cured and fresh cheese.
Reviews	88 points Wine Advocate (vintage 2016) 89 pts Wine Advocate (vintage 2019) 91 pts Best Buy Wine Enthusiast

