

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

Closure: filtration. Screw cap or natural cork

Ageing: 9 months in 300 litres Frenck oak barrels. Minimum 24 months in lined

concrete vats

Analysis: 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)





