



TANDEM
Valle de Yerri, Navarra

Winery:	COMPañIA VITIVINICOLA TANDEM S.A.
Name:	INMUNE
Meaning:	Immune (to disease, to failure, to defeat..., a rebel, a different wine to the rest of the Tandem range) We searched for the purity of the garnacha variety. Alicia went hunting beautiful grapes stemming from old vines. The plots names are: La Cepeta, La Losilla and El Barranco.
Grape variety%:	GARNACHA 100%
Vintage:	2016
Country:	SPAIN
Region:	NAVARRA
Origin:	VALLE DE YERRI (TIERRA ESTELLA)
Soil:	Calcareous, clay
Vinification:	Grapes were hand-picked on October 10 and October 29 entering the winery by gravity. Partial fermentation for 10 days at controlled temperature 25 °C on its natural 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 a natural fining and stabilisation. Bottled by gravity on March 27 with a minimum filtration.
Packaging:	Burgundy light bottle with screw cap. 12,950 bottles produced.
Aging:	No oak. 5 months in lined concrete vats to preserve the freshness of the wine and keep the purity of the garnacha variety.
Analysis:	Acidity: 5.6 g/l Residual sugar: 1.8 g/l
Drinking temperature:	16 °C
Tasting notes:	Deep and attractive red colour with a purple rim. Mountain wine with a powerful terroir expression. Intense black fruit, thyme, rosemary and scrubland notes. In the palate shows long, very fresh, wide and savory, with a gentle structure and attractive texture.
Ageing ability:	4 more years
To be served with:	Charcuterie, red meat, pasta, poultry, blue fish, cured and fresh cheese.
Reviews	88 points Wine Advocate