



## AMBURZA

**Designation of Origin:** NAVARRA

**Type of Wine:** Barrel-aged red. Organic.

**Grapes:** Cabernet Sauvignon (86%) with a touch of Tempranillo (9%) and Graciano (5%).

**Production:** 7,840 bottles.

### **The identity of Cabernet Sauvignon.**

Outside of Bordeaux, there are not many true examples of Cabernet Sauvignon that display characteristics comparable to those from the Bordeaux region. These are usually found in mountainous areas – the Super Tuscans in northern Italy, Mas de Dumas in Provence – and among them, Amburza (the name of the vineyard meaning “field of lilies”).

It is very characteristic of the exceptional Cabernets that can be achieved in low mountain limestone areas.

### **Crafted by winemaker Jean François Hébrard.**

Manual harvest in 15 kg perforated boxes. Manual selection upon arrival at the winery.

Fully destemmed.

Spontaneous alcoholic fermentation with temperature control.

Total maceration of 20 days with 2 pump-overs per day + 1 “delestage” at the end.

Spontaneous malolactic fermentation.

Aged for 12 months in new and semi-new French oak barrels.

**Tasting notes:** A wine with great personality and strength. A true Cabernet Sauvignon to surprise lovers of this variety.

### **Awards & Recognitions:**

**87 points in Peñin'24**