





EMILIO VALERIO

Designation of Origin: NAVARRA

Wine Style: Red Blend

Grape Varieties: Garnacha (60%) with Merlot (16%), Graciano

(9%), Tempranillo (8%), and Cabernet Sauvignon (7%)

Production: 38,000 bottles

Description

Emilio Valerio revives the tradition of blended wines: a Garnacha-driven red that, combined with a carefully selected mix of other varieties, expresses—vintage after vintage—the finest character of Navarra's historic high-altitude vineyards around Montejurra.

For some, it rekindles a taste for Garnacha-based wines where the variety doesn't exceed 60%, allowing its character to shine within the wisdom of the blend.

It also stands out for another reason: the wine is aged from the moment of fermentation in large wooden foudres of 4,000 to 5,000 liters, following the Piedmontese style. This type of ageing gives it a unique evolution—marked by freshness and a silky texture.

Crafted by winemaker Jean François Hébrard.

Winemaking

Manual harvest in 15 kg perforated boxes. Manual grape selection at the winery entrance. Garnacha is vinified with whole clusters; the other varieties are fully destemmed.

Spontaneous alcoholic fermentation with temperature control in wooden and concrete vats.

Total maceration between 10 and 20 days, with two daily pumpovers and a final *délestage*.

Spontaneous malolactic fermentation.

Aged for at least 12 months in foudres (2,000–4,800 liters) and in wooden and concrete vats.

Tasting Notes

An attractive, complex wine that faithfully reflects our *terroir*: the southern slopes of Montejurra.

Awards & Recognitions:

90 points in Peñin'24