



# BODEGAS PRÍNCIPE de VIANA NAVARRA



Established in 1983, Principe de Viana designed and built a spacious, quite modern bodega near its vineyards to maximize the freshness and health of rigorously selected fruit harvested mostly during the cooler nighttime hours. Red wine aging and the fermentation of the estate's Chardonnay both take place in French and American oak barrels.

With twelve hundred acres of old vines already under contract throughout the region, in 2003 Principe de Viana aggressively added a thousand acres of estate vines in parcels located on a rolling chalky-stony plateau at the confluence of the Aragón and Ebro Rivers. Primary grape varieties are Tempranillo, Chardonnay, Cabernet Sauvignon, Merlot, Graciano, and of course Garnacha. **SUSTAINABLY FARMED.**

Soils here are mainly chalky clay and alluvial deposit, and the dynamic climate constantly shifts between Atlantic, Mediterranean and Continental influences. Persistent 'Cierzo' winds responsible for the adjacent Bardenas Desert Natural Park effectively minimize plant disease.

Reflecting the estate's observation that wine holds unique noble stature among all other agricultural products, Bodegas Principe de Viana's Navarran name recalls the legendary title of Spanish royal succession originating in pre-Renaissance 1423.



## CHARDONNAY

Sustainably-farmed Chardonnay, night-harvested and then rigorously selected. Fermented for three months in barrels of 50% French oak and 50% American oak. *Expressive, bright varietal, with fleshy fruit and some subtle and elegant notes of smoke from the oak aging.*

## EDICIÓN ROSA

Serious and dry yet fresh Rosado from **sustainably-farmed** old Garnacha vines in the single Navarran vineyard of "San Nicolás" **exclusively dedicated to high quality rosé**. Created by the saignée method, Edición Rosa uses whole-cluster carbonic maceration before the must is gravity-extracted into stainless for cold fermentation. *Gorgeous satin pink; fresh but delicate fruit scents introduce subtle flavors of cherries and wild strawberries.*

## GARNACHA

From Garnacha vines at least 50 years of age planted to primarily chalky clay soils with alluvial deposits, the fruit is mostly hand-harvested during cool nighttime hours, and the must is lightly extracted to maximize natural Grenache scents while avoiding astringency. *Deep ruby red, with bright strawberry scents and a long, juicy finish.* Josh Reynolds, *Vinous* on the 2013: **88 Points** *"Deep ruby. Lively, expressive aromas of black raspberry, smoky minerals and subtle oak spices. Smooth and silky on the palate, offering good focus to its vivid flavors of fresh cherry and cassis. Spicy, lively and taut on the finish, framed by supple tannins."*

## TINTO RESERVA

A modern fruit profile enhanced by a classic touch of oak. A real pleasure for the senses. Ripe, elegant notes of fruit, integrating the finest barrel ageing in harmony, with a freshness and complexity that can seduce any palate. 100% Tempranillo aged in 225-litre oak barrels for 14 months, 50% French and 50% American oak. *Wine Review Online* on the 2011: **92 Points** *"Navarra, a wine region in northern Spain, is best known for its Garnacha based rosado. With its proximity to Rioja (indeed, a part of Rioja DOCa lies within the geographic area of Navarra) it is not surprising that Tempranillo, the major grape of its neighbor, does well too. ... Lively acidity balances its plumlike fruitiness and muscular stature, keeping it fresh."*

*Thank you for your time and for your interest in Connoisseur Wines*