

Navarrsotillo

Rioja Wines

Navarrsotillo is a small farm located in the La Rioja/Navarra region in northern Spain. It was founded in 1995 by the Serrano family; the farm has been growing organic fruit, vegetables and grapes ever since. Organic Rioja red wine, balanced and light-bodied, is created from a blend of grapes produced in the vineyards of Navarrsotillo. All the vineyards are under an exhaustive supervision by the “Organo de Control de la Agricultura Ecológica de la Rioja” throughout the year, starting with the analysis of soil and the careful trimming process. At the same time, the sowing of natural fertilizer is done. The vineyards are sown with green fertilizers such as grass (cover crops) to obtain the right nitrogen level in the soil. A monthly inspection of the soil humidity level is also carried out. This information is later used to choose the best period to harvest the grapes in order to achieve a balance in the quality of the wine.

The **Noemus** wine has a distinct cherry red color with a sweet shade of purple tones and a fruity aroma typical of the grapes used. The blend is 60% Tempranillo, 20% Garnacha and 20% Mazuelo. Noemus is a great fruity wine and it will enhance its flavor in the bottle.

The **Comisatio** is a blend of 80% Tempranillo, 10% Garnacha and 10% Graciano grapes, harvested from vineyards with low yields and aged for four months in Allier oak French casks. Blending and subsequent maturation has been carried out in the winery. This wine is a cherry red color and the nose is crushed blackberry aroma with a gentle sniff of oak. Its flavor is excellent, rich and smooth with a racy and long lived ending. Comisatio is a great wine of enormous strength and it will enhance its aroma and flavor in the bottle.

The **Magister Bibendi** wine is a blend of 90% Tempranillo and 10% Garnacha, harvested from the oldest vineyards with low yield and aged for twelve months in Allier oak French casks. Magister Vivendi is a superb wine and its will improved with age.

