

## NAKU



**COUNTRY** Spain

**GRAPE VARIETY**

100% Tempranillo

**ALC. %** 14

**VINEYARDS**

Age: More than 75 years old. Soil: Silty clay with limestone foundation. Altitude (m): 800. Sustainable farming Harvested by hand in baskets of 15 kg.



**APPELLATION**

Rioja DOCa

**ELABORATION**

Double sorting of grapes by hand, bunch table first, then individual berries The wine ferments in concrete tanks and then spends a minimum ageing time in old used barrels and then return to the concrete tanks. Aged 3 months in 225L French oak used barrels

**PAIRING**

Legumes, red meat stews, roasts. This wine also pairs with desserts, sweets and dark chocolates.

**TASTING NOTES**

NAKU draws inspiration from the traditional carbonic maceration wines of Rioja Alavesa and combines it with the finesse and balance of its older siblings. Freshness, harmony and verticality in a wine that shows the lively expression of Tempranillo.

**RATINGS**

-90 **Tim Atkin** , vntg 2024

-91 **R. Parker** , vntg 2024

**LOGISTICS**

**6 PACK**  
30,5 x 17x 24,6 cm  
9Kg

**12 PACK**

**VMF**  
105 cs 6  
975Kg

**EUROPALLET**  
66 cs 6  
620 Kg