



•BODEGAS•

MARCO REAL

CRIANZA

60% TEMPRANILLO
40% CABERNET SAUVIGNON
2006



Harvest

Harvest:	By hand
Vintage:	October, 2006
Appellation:	Navarra, Spain
Vineyards:	Ribera Alta and Tierra Estella
Age of the vines:	20 years old
Yield:	2.4 tons per acre
Production:	6,000 cases

Vinification

Maceration:	20-30 days
Fermentation:	28°C in stainless steel
Malolactic:	Stainless steel
Aging:	12 months in French and American oak, at least 12 months in bottle

Technical Information

Alcohol:	14.5%
Total Acidity:	6.2 g/l
Volatile Acidity:	0.60 g/l
pH:	3.37
Residual Sugar:	3.3 g/l
Free SO ₂ :	10 mg/l
Total SO ₂ :	53 mg/l

Deep cherry red with ruby reflections. Aromas and flavors of ripe red raspberries and juicy dark berries, with hints of plum and elegant notes of oak. Full bodied with ample fruit, smooth tannins and a long finish.