



# Spain, Luis Moya Tortosa, Ostoki, Navarra, Espagne, Rouge

Navarra, Spain

The passion I feel for the world of wine means that in addition to making new wines, I am always willing to travel and get to know areas where I can learn and be inspired. My particular world is based in Navarra and Rioja. Navarra, where the Garnatxa gives me everything and Rioja, with its countless terroirs that I am passionate about.

#### **PRESENTATION**

Ostoki is the name of the wine that refers to the Garnatxa vines planted in the Pamplona basin. In this case, the Garnacha plot is in the area of Cerro Amurdi (Cizur Menor). It is a 12-year-old goblet-trained vineyard surrounded by cereal fields. The plot is located in the gentle foothills of the northern slope of EI Perdón and close to this village.

#### **TERROIR**

Rich and deep soils of the Pamplona basin.

### WINEMAKING

Fermentation: 100% destemming in stainless steel tanks

#### **AGEING**

Aging: Used French oak barrels

#### VARIETAL

Garnacha 100%

#### GM: NO

Contains sulphites. Does not contain egg or egg products. Doe not contain milk or milk-based products.

## SERVING

16°C/61°F

#### AGEING POTENTIAL

5 to 10 years

#### TASTING

Aromas of red fruit (cherry, raspberry). Green raspberry. Direct wine in the mouth, long and smooth.

### **FOOD PAIRINGS**

Poultry, red meats, press cheese.



