



Spain, Luis Moya Tortosa, Kimera Espumoso Ancestral Rosado, DO Navarra, Espagne, Effervescent Brut Rosé

DO 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

KIMERA began to take shape in 2015 when the opportunity arose to get hold of some old jars. We intended to put in a bottle of wine our flag (Garnatxa variety), and reflect the nuances of one of the best terroirs of Navarra, San Martin Unx.

of one of the best terroirs of Navarra, San Martin Unx. Now let's go with the ancestral sparkling wines.

TERROIR

Various, predominance of calcareous clay

WINEMAKING

In stainless stee

AGEING

Aging: 11 months in bottle

VARIETAL

Garnacha Tinta 100%

GM: NO

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

SERVING

10°C/50F

AGEING POTENTIAL

5 to 10 years

TASTING

Red fruit such as strawberry, raspberry. Also floral notes. Passage lively in the mouth. The essence of a typical rosé from Navarra, but with natural bubbles.

FOOD PAIRINGS

Recommended pairing with pasta, seafood, garden food and anything else you dare.



