



Spain, Luis Moya Tortosa, Kimera, 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

Kimera began to take shape in 2015 when the opportunity arose to get hold of some old vats. 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.

TERROIR

Various, predominance of calcareous clay

WINEMAKING

Fermentation: 100% destemming in stainless steel tanks

AGEING

Aging: 10 months in used large-capacity vats.

VARIETAL

Garnacha 100%

GM: NO

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

SERVING

16°C/61°F

AGEING POTENTIAL

5 to 10 years

TASTING

Cherry, strawberry, silky tannins.

FOOD PAIRINGS

Poultry, red meats, press cheese.

