



Spain, Luis Moya Tortosa, Korteta Cuvée, 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

KORTETA" is the name of the place where we find one of the vineyards that make up this assemblage of plots.

Plots in Artazu, Obanos, Añorbe and San Martin Unx. Old and historic vineyards planted mainly with Garnatxa.

Garnatxa. The San Martin vineyard contributes 12% Graciano to the blend.

LOCATION

Artazu, Obanos, Añorbe y San Martin Unx

TERROIR

Various, predominance of calcareous clay

WINEMAKING

MACERATION/FERMENTATION: 90% destemmed, 10% whole grape. Stainless steel tanks

AGFING

AGEING: Used barrels from different origins.

VARIETALS

Garnacha Tinta 50%, Monastrel 30%, Tempranillo 20%

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 black fruit (blackberry), pepper and hints of pickles.

Deep on the palate, tart blueberry. Fine rusticity. Undoubtedly, a singular and unique wine.

FOOD PAIRINGS

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



