



Norzagarai Garua 2024

Norzagarai Vinos Autenticos is Santiago's one-man project. Originally Basque, he found the vineyards in Rioja Alavesa from which he wanted to make wine. Keywords: low intervention wine, single Vineyard, elegance.

This Garua is the house's entry-level wine; but what a wine. Santiago wanted to make a not too heavy, elegant, fruity interpretation of Rioja-tempranillo. By using maceration carbonique (cfr Beaujolais) he succeeds fantastically well.

A fruit bomb of jewels is what you get in your glass. Blueberries, blackberries and red forest fruit dominate the nose and the taste. A medium body, velvety tannins and the fine structure make this Rioja an ideal wine to drink as such as well as an accompaniment to your lighter meat dishes.

11.16 €

Winery	Norzagarai Vinos Autenticos
Country - Region	Spain, Rioja
Winestyle	Red: smooth and fruity
Grape Variety	Tempranillo
Viticulture	Conversion Bio
Winemaking	Hand picking, maceration carbonique
Maturation	A few months in stainless steel
Drinking window	2024-2026
Gastronomy	Just like that, lighter meat dishes, pastas, pizzas, BBQ
Volume (cl.)	75.0
Alcohol percentage	13.0