



AMBURZA

Designation of Origin: NAVARRA

Type of Wine: Barrel-aged red. Organic.

Grapes: Cabernet Sauvignon (86%) with a touch of Tempranillo (9%) and Graciano (5%).

Production: 7,840 bottles.

The identity of Cabernet Sauvignon.

Outside of Bordeaux, there are not many true examples of Cabernet Sauvignon that display characteristics comparable to those from the Bordeaux region. These are usually found in mountainous areas – the Super Tuscans in northern Italy, Mas de Dumas in Provence – and among them, Amburza (the name of the vineyard meaning “field of lilies”).

It is very characteristic of the exceptional Cabernets that can be achieved in low mountain limestone areas.

Crafted by winemaker Jean François Hébrard.

Manual harvest in 15 kg perforated boxes. Manual selection upon arrival at the winery.

Fully destemmed.

Spontaneous alcoholic fermentation with temperature control.

Total maceration of 20 days with 2 pump-overs per day + 1 “delestage” at the end.

Spontaneous malolactic fermentation.

Aged for 12 months in new and semi-new French oak barrels.

Tasting notes: A wine with great personality and strength. A true Cabernet Sauvignon to surprise lovers of this variety.

Presentation: Cardboard box with 6 bottles of 0.75l.

Awards & Recognitions:

87 points in Peñin'24