

KIMERA 2018

LMT
wines

KIMERA starts in 2015 when the opportunity to work with some old amphoras arises. We wanted to put our flagship (variety of grenache) in a bottle of wine and reflect the nuances of one of the best terroirs in Navarre, San Martín de Unx.

VITICULTURE: KIMERA comes from 35 to 65-year-old vineyards which are located in San Martín de Unx (low mountain of Navarre). Distributed in different plots at an altitude of 600 m on small slopes and soils of medium fertility.

ELABORATION: manual harvest in small boxes. Spontaneous fermentation at 28°C with a maceration for about 15 days with two daily pumping. The malolactic fermentation is done in amphora. Aging on lees of about 10 months in the same amphora. Very soft filtration before bottling.



VINEYARD

DO Navarra, low mountain subzone

VILLAGES: San Martín de Unx

VINEYARD: Torres

VARIETIES: 100% grenache

SOILTYPE: calcareous clay

HARVEST: handcraft in 16 kg boxes

WINERY

MACERATION/FERMENTATION: 100% destemmed in stainless-steel vats

AGING: 10 months in 4,000-liter amphora

BOTTLING DATE: January 2021

PRODUCTION: 6,000 bottles of 75cl in 6-unit boxes

TECHNICAL DATA

ALCOHOL: 14.4%

TOTAL ACIDITY: 5.9 gr/l

Ph: 3.4

TASTING NOTE

Red fruit (raspberry, cherry) and black fruit (blackberry) aromas. Herbal nuances (rosemary, thyme). Good entry, with very good freshness and slight earthy finish. Perfect for harmonizing pasta, rice and different starters.