

LAJARA

ORGANIC WINE

NECTAR RED WINE - Prime Selection



Red wine with remarkable structure obtained from selected Montepulciano and Pinot Noir grapes. NECTAR was born in 2015, thanks to the converging ideas of two visionary pioneers of organic farming. The unique style of NECTAR is the fruit of their beliefs and visions, as well as of the exclusive terroirs of Abruzzo and Veneto regions. In this extraordinary blend Montepulciano is predominant, and it is completed by Pinot Noir, which is separately vinified.



ART. 728 (0,75L)
ART. 729 (1,5L)

TECHNICAL SPECIFICATIONS

- **FIRST VINTAGE:** 2017
- **GRAPES:** Montepulciano and Pinot Noir
- **VINIFICATION OF MONTEPULCIANO:** After the alcoholic fermentation, the wine ages in second-fill oak barrels for 24 months.
- **VINIFICATION OF PINOT NOIR:** After the alcoholic fermentation, the wine ages in steel tanks for 24 months.
- **BOTTLE AGEING:** About 2 years
- **ALCOHOL CONTENT:** 14.5%
- **SERVING TEMPERATURE:** 18°-19°C
- **ANNUAL PRODUCTION:** 1,500 bottles 0.75 L - 250 bottles 1.50 L
- **SIZES:** 0,75 L - 1,50 L
- **AGEING POTENTIAL:** 15 - 20 years, if properly stored
- **BOXING FOR 0,75 L BOTTLES:** Wooden case of 6 bottles
- **BOXING FOR 1,50 L BOTTLES:** Wooden box of 1 bottle

VINIFICATION AND AGEING

After destemming, the fermentation takes place for 30 days on skins at controlled temperature (28-30° C). At this stage, pump-overs are carried out periodically in order to constantly stir the skins with the must, giving a higher concentration of scents and aromas to the wine. Once the alcoholic fermentation is finished, the wine is separated from the skins through a soft pressing and it is then transferred into barriques, where the malolactic fermentation will later take place.

TASTING NOTES

- **APPEARANCE:** Intense ruby red with pomegranate hints, and outstanding concentration.
- **BOUQUET:** Intense scents of red berries, jam, chocolate and spicy aromas like black pepper.
- **FLAVOR:** The wine heightens its structure in the mouth with soft but pronounced tannins. Alcoholic and round, solid and full-bodied, with notes of ripe fruits, blackberry and cherry. Long and persistent finish with good ageing potential.
- **PAIRINGS:** Ideal with rich pasta dishes as pappardelle with wild boar ragu, grilled meat and roasted lamb, as well as with cold cuts and aged or blue cheese. Excellent as a meditation wine.