

# ILAGARES TINTO

## D.O. NAVARRA

### GRAPE VARIETIES

Tempranillo  
Garnacha

### VINEYARDS

Average age of vines: Over 25 years old.  
Yield: 5000 Kg/Hectare.  
Terroir: 650m above sea level (low mountain zone),  
very low yielding limestone hillside soils.

### SERVING RECOMMENDATIONS

We recommend drinking this wine within 2 years, and  
serving at between 16-18°C.

### FOOD PAIRINGS

Roasted and grilled red meats, game, and all types of  
stews. It also goes very well with vegetable dishes,  
ham, and hot starters.

### TASTING NOTES

Colour: An intense deep red with noticeable violet  
hues that make it particularly attractive visually. It has  
strong and complex aromas, with ripe red fruits com-  
plemented by hints of jam and toffee. It is full of  
flavour and has good body, with ripe fruit flavours  
predominating, along with sweet touches that give it  
great balance and complexity.



[www.bodegasanmartin.com](http://www.bodegasanmartin.com)

Carretera Sangüesa s/n - San Martín de Unx  
31495 (Navarra) Spain  
Tlf. +34 948738294 | Fax. +34 948738297

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