Perdido Tempranillo

Bodegas Agronavarra

Soft, juicy Tempranillo with dark cherry, plum and a gently spicy finish.

Country	Spain
Region	Navarra, Vino de la Tierra 3 Riberas
Grape varieties	Tempranillo
Vintage	2024
Alcohol	13.5% ABV
Bottle size	750 ml
Style	Red, dry, juicy and smooth
Suitability	Vegan and vegetarian



Tasting note

Ripe cherry, plum and bramble fruit give this red its generous, easy-going character. A touch of vanilla and peppery spice adds interest, while the smooth texture and soft tannins make it immediately appealing. A versatile choice for relaxed dining and by-the-glass pouring.

The producer

Bodegas Agronavarra is based in Navarra, with roots in the founding of Príncipe de Viana in 1983. The winery combines local grape varieties with modern winemaking, producing approachable wines that show why this corner of northern Spain offers such good value.

Winemaking

Tempranillo ferments in stainless steel at around 25°C for approximately ten days. The wine is then separated from its skins to keep the fruit bright and the tannins gentle. Made without oak ageing, it focuses on ripe fruit, a rounded texture and freshness.

Food pairing

Grilled lamb, chorizo, beef stew or aged Manchego.