



EL VERS



EL VERS TEMPRANILLO MERLOT · CRIANZA

VARIETIES Tempranillo – Merlot

DENOMINATION OF ORIGIN Catalunya

ALCOHOL CONTENT 13% vol.

VINIFICATION Each grape variety is prepared separately and fermentation is controlled at 27°C for 12 days. After malolactic fermentation, the wine is stabilised in stainless steel tanks. Aged in oak barrels for a period of between 6 to 9 months.

TASTING NOTE Warm aromas of ripe summer fruits. Blended with vanilla and cinnamon fragrances. A distinctive taste of wild berries, with notes of cocoa, coffee and oak.

PAIRING SUGGESTIONS Pairs well with red meats, all kinds of roasts, stews and game. Also with cured cheese.

SERVICE TEMPERATURE 14 – 16°C

PRESENTATION

BOTTLE 75cl. Burgundy.

STOPPER 44mm. x 23 mm. natural cork.

CAPSULE 60 mm complex aluminium.

FRONT/BACK LABEL Self-adhesive wine-label.

AWARDS AND ACCOLADES



2016 EL VERS CRIANZA 2011 SILVER MEDAL
Catavinum World Wine & Spirits Competition

