



VARIETIES Tempranillo – Merlot

DENOMINATION OF ORIGIN Catalunya

ALCOHOL CONTENT 13% vol.

VINIFICATION The must of each variety is fermented in contact with skins at 28 °C for 10 days. This maceration allows extraction of a good tannic structure, good colour and means that the character of the tempranillo and merlot is retained.

TASTING NOTE Aromas of ripe fruits such as raspberry and currants. The palate is broad and persistent with fruity notes and spices.

PAIRING SUGGESTIONS Recommended with red and white meats, stews, all kinds of roasts and cured, semi-cured and blue cheeses.

SERVING TEMPERATURE 12 - 16°C

PRESENTATION

BOTTLE 75cl Burgundy. **STOPPER** 44mm. x 23 mm. natural cork. **CAPSULE** 60 mm silver-coloured complex aluminium with silkscreen brand. **FRONT/BACK LABEL** Self-adhesive wine-label.

CARDBOARD BOX

Flexo quality satin finish. 6 x 75 cl. bottles Weight - 8.50 Kg. Height - 30.4 cm. Width - 17.7 cm. Length - 25.7 cm.

EAN CODES

 BOTTLE EAN 13
 8427221022055

 BOX EAN 14
 68427221022057





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