



VARIETIES

Tempranillo - Merlot

ALCOHOL CONTENT

13% vol

VINIFICATION

Controlled fermentation at 27°C for 12 days.

Following malolactic fermentation the wine is stabilised in stainless steel vats. Aged in oak barrels for a period of between 6 to 9 months.

TASTING NOTE

Cherry-red colour with hints of orange. Warm aromas of ripe red fruits, against a background of vanilla and cinnamon tones.

An extremely well-balanced and, at the same time, expressive wine. In the mouth it is lively, with a certain punch. Forest fruits flavours with cocoa, coffee and milky notes from the oak, give the wine a pleasant taste.

PAIRING SUGGESTIONS

Goes well with red meats, roasts of all kinds, stews and game. Also a fine accompaniment to mature cheeses.

SERVING TEMPERATURE

17-18°C

PRESENTATION

BOTTLE

Bordelais 75 cl.

EAN BOTTLE CODE

8427221022628

STOPPER

Natural cork

CAPSULE

Complex

CASE

6 x 75cl. bottles

Weight - 8.20 Kg. Height - 33 cm. Width - 15 cm. Length - 23 cm.

PALLETISING - EUROPALLET

Height - 188 cm. Width - 80 cm. Length - 120 cm.

Cases per deck - 25 Number of decks - 5

Cases per pallet - 125

Weight per pallet - 1050 Kg.











