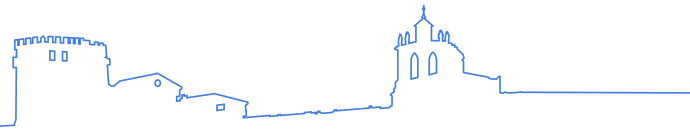


CRINEL

negre de l'alba



TARRAGONA
DENOMINACIÓ D'ORIGEN

VARIETIES

Tempranillo - Merlot

ALCOHOL CONTENT

13% vol

VINIFICATION

The must is fermented in contact with the skins at 28° for about 10 days. This maceration ensures a good tannin structure, fine colour and the preservation of the unique character of the Tempranillo grape.

TASTING NOTE

Aroma of ripe fruits such as raspberry and red and black durrants. The wine is lasting in the mouth and persistent with fruity and spicy notes.

PAIRING SUGGESTIONS

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

SERVING TEMPERATURE

12-16°C

PRESENTATION

BOTTLE
Bordelais

STOPPER
Natural cork

EAN BOTTLE CODE
8427221021447

CAPSULE
Complex

CASE
6 x 75cl. bottles
Weight - 8.20 Kg. Height - 33 cm. Width - 15 cm. Length - 23 cm.

