

# A R T E L A N

## T I N T O

**VARIETY:** 100%Tempranillo

**VINTAGE:** 2015

**GRADE:** 13,5%Vol

**ELABORATION:** Maceration takes 10-15 days at 28°C with daily pump-overs. Then, the must/wine is separated from the husks to complete alcoholic fermentation. Afterwards, malolactic fermentation is carried out naturally and, once this has been completed, the wine is aged in barrels for six months.

**TASTING NOTE:** A burgundy color, with bright purplish sparkles. It has an intense berry aroma, with an elegant balsamic touch, together with hints of roasting and leather as a results of the ageing process in wood. In the mouth, it is fleshy, round and prolonged.

**PAIRING:** Perfect with big and small game meat, roasts and beef dishes.

**SERVING TEMPERATURE:** 14-16°C



### BOTTLE INFORMATION

**BOTTLE TYPE:** Bordeaux

**VOLUME:** 750 ml

**EAN CODE:** 8411906015029

**HEIGHT:** 325 mm

**STOPPER:** Cork

### BOX INFORMATION

**MATERIAL:** Cardboard

**VOLUME:** 9 litros

**UNITS:** 12 bottles

**DIMENSIONS (LxWxH):** 325x240x335 mm

**WEIGHT:** 15,4 kg

### PALLET INFORMATION

**EUROPALLET:** 80x120 cm

**BOXES/PALLET:** 60 (12x5 pisos)

**BOTTLES/PALLET:** 720

**TOTAL HEIGHT:** 183 cm

**WEIGHT INCLUDING PALLET:** 954 kg

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