

MONTEFUERTE

TINTO

VARIETY: Garnacha

VINTAGE: 2018

GRADE: 12%Vol

ELABORATION: Alcoholic fermentation with long maceration. Once completed, the wine is devatted and malolactic fermentation is performed. It is then clarified and filtered.

TASTING NOTE: Medium-high intensity colour, with a cherry-red hue and blueish rim. Highly intense aroma with notes of liquorice, violet and black fruits. In the mouth the smooth attack develops into velvety with firm tannins that leave a pleasant aftertaste.

PAIRING: Perfect with game meat and beef, stews and roasts and cured cheeses.

SERVING TEMPERATURE: 14-16°C

BOTTLE INFORMATION

BOTTLE TYPE: Bordeaux

VOLUME: 750 ml

EAN CODE: 8411906015050

HEIGHT: 290 mm

STOPPER: Cork

BOX INFORMATION

MATERIAL: Cardboard

VOLUME: 9 litres

UNITS: 12 bottles

DIMENSIONS (LxWxH): 310x230x300 mm

WEIGHT: 13 kg

PALLET INFORMATION

EUROPALLET: 80x120 cm

BOXES/PALLET: 60 (12x5 layers)

BOTTLES/PALLET: 720

TOTAL HEIGHT: 165 cm

WEIGHT INCLUDING PALLET: 810 kg



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