

VARIETY: Tempranillo 100%

VINTAGE: 2018

GRADE: 13%Vol

ELABORATION: Fermentation and maceration in stainless steel tanks for 25 days, minimum at 23-25°C. Natural malolactic fermentation, filtered and bottled.

TASTING NOTE: High intensity deep ruby color with hints of purple. A fruity aroma of strawberries and blackberries. Well-balanced and fresh on the palate, an easy drinking wine with a pleasant lingering flavor.

PAIRING: Enjoy our variety Tempranillo with roasted meats, poultry, cheese and pâté. It's also perfect for enjoying on its own at any time.

SERVING TEMPERATURE: 14-16°C

BOTTLE INFORMATION

BOTTLE TYPE: Bordeaux

VOLUME: 750 ml

EAN CODE: 8411906013513

HEIGHT: 325 mm

STOPPER: Synthetic

BOX INFORMATION

MATERIAL: Cardboard

VOLUME: 9 litres

UNITS: 12 bottles

DIMENSIONS (LxWxH): 325x240x335 mm

WEIGHT: 15,4 kg

PALLET INFORMATION

EUROPALLET: 80x120 cm

BOXES/PALLET: 60 (12x5 layers)

BOTTLES/PALLET: 720

TOTAL HEIGHT: 183 cm

WEIGHT INCLUDING PALLET: 954 kg

