



BODEGUEROS DESDE 1948

garnacha

VARIETY: Garnacha 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: Deep ruby color. A fruity, fresh, complex aroma with a varietal character, spices and ripe red fruits. Fresh on the palate with balanced acidity and sweet, flavorsome tannins.

PAIRING: Enjoy our variety Garnacha with all kinds of meat dishes, stews, roasts and cheeses. Or just perfect on its own at any time.

SERVING TEMPERATURE: 14-16°C

BOX INFORMATION

MATERIAL: Cardboard and polyethylene bag

VOLUME: 3 litres

EAN CODE: 8411906012059

DIMENSIONS (LxWxH): 167x99x213 mm

WEIGHT: 3180 g

PALLET INFORMATION

EUROPALLET: 80x120 cm

BOXES/PALLET: 250 (50x5 layers)

TOTAL HEIGHT: 125 cm

WEIGHT INCLUDING PALLET: 825 kg



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