



BODEGUEROS DESDE 1948  
tempranillo

**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

#### BOX INFORMATION

**MATERIAL:** Cardboard and polyethylene bag

**VOLUME:** 3 litres

**EAN CODE:** 8411906012042

**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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Goiko Ibarra 19, 48300 Gernika · Bizkaia · SPAIN | T: +34 94 6250363 | [info@bodegasven.com](mailto:info@bodegasven.com)