



WINE MAKING: The grape is harvested during the the month of September, when the grape reaches the optimum point of phenolic maturity. For the elaboration of this wine a selection of grapes is used, from plots of land with better quality. Fermentation is carried out in stainless steel tanks at controlled temperature between 25-28°C. Automatic control of over-pumping for the extraction of aromatic and colour compounds.

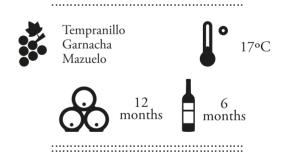
COLOUR: Medium-high deep red robe with ruby borders.

AROMA: Smooth aromas of red and black berries (blackcurrant, strawberry, raspberry), very well blended with fine toasty flavours, vanillas and high roasts of the wood.

MOUTH: It is full-bodied in the mouth, well structured, with fine, elegant tannins, very well blended.

AFTERTASTE: Tasty, lasting and balanced, with a good fruit-wood relation.

PAIRING SUGGESTIONS: Red meats, game and cured cheeses.



6 BOTTLE	:2 CA2E
BOTTLE CODE	8423513000275
CASE CODE	28423513001153
WEIGTH	7,5 kg.
CASES PER PALET	125
LAYERS PER PALET	5
CASES PER LAYER	25
EUROPALET WEIGTH	962 kg.