



**WINE MAKING:** Elaborated using ecologically cultivated grapes, harvested during the second fortnight of September and the first fortnight of October. Fermentation is carried out in stainless steel tanks at a controlled temperature between 25-28°C. Automatic control of overpumping for the extraction of aromatic and colour compounds.

**COLOUR:** High violaceous-cherry red robe, with purple borders.

**AROMA:** Very clean and potent ripe red and black berries.

**MOUTH:** Very smooth passage through the mouth, balanced and tasty, with fruity tannins and very well integrated sweet flavours.

**AFTERTASTE:** Lingering, pleasant and complex, with nuances of fresh fruit.

**PAIRING SUGGESTION:** Semi-cured cheeses and white meats.


 75% Tempranillo  
 25% Garnacha
 
 15 °C

#### 6 BOTTLES CASE

BOTTLE CODE	8423513000053
CASE CODE	8423513003382
WEIGHT	7,5 kg.
CASES PER PALET	125
LAYERS PER PALET	5
CASES PER LAYER	25
EUROPALET WEIGHT	960 kg.