



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.



Tempranillo
Garnacha
Mazuelo



17°C



12
months



6
months

6 BOTTLES CASE

BOTTLE CODE

8423513000275

CASE CODE

28423513001153

WEIGHT

7,5 kg.

CASES PER PALET

125

LAYERS PER PALET

5

CASES PER LAYER

25

EUROPALET WEIGHT

962 kg.