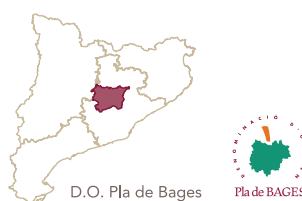


RED WINE

Tempranillo and Merlot



Production area



Elaboration

Controlled fermentation with skin contact at a temperature of 22-24°C in stainless steel tanks.

Color



Deep ruby with cherry tints.

Aroma

Pleasant nose of fruits of the forest.

Taste

Lengthy and mouth filling with gentle tannins and fine structure.

Recommendations



17 °C
15 °C

Good pairing with starters, cheese and all types of meat.

Palletization

Box of 6 bottles

Height: 136 cm.

Width: 80 cm.

Long: 120 cm.

77 boxes per pallet

11 boxes per floor

7 flats per pallet

Weight of the pallet: 625 kg.