

NEGRE CENT•KAT

Tempranillo and Merlot



Organic



Production area



Elaboration

Skin contact maceration and controlled fermentation at a temperature of 22°C in stainless steel tanks.

Color



Intense garnet with shades of ripe cherry.

Aroma

Fresh and pleasant with hints of red berries.

Taste

Soft tannic persistence in mouth. Good acidity and well balanced with hints of red fruit.

Recommendations



14 °C
12 °C

Good pairing with starters, light meats and cheese.

Palletization

Box of 6 bottles

Height: 150 cm.
Width: 80 cm.
Long: 120 cm.

100 boxes per pallet
25 boxes per floor
4 flats per pallet

Weight of the pallet: 840 kg.

Awards



Vinari de Bronze 2013