

Vacceos



CRIANZA

DO: RUEDA

GRAPE VARIETY: 100% TEMPRANILLO

WINE MAKING:

Stainless steel vats with temperature control.

Maceration: 18 days (with diary delestages and pumping over)

Fermentation: 28° C during 10-12 days.

Contains sulphites.

AGEING:

12 months in new oak barrel American-french and 12 months in bottle.

TASTING NOTE:

Well-layered cherry red colour with garnet glints. Intense aromas of black wild fruits and featuring hints of vanilla and resin. Harmonious balance is achieved between the wine fruitiness and the qualities conferred by its ageing in American oak barrels. Clean and freshy on the palate, with well-harmonised sweet tannins, this is a full-flavoured wine that has a lingering finish.

MATCHING: Beef, pork baby lamb, cheese, game dishes. .

SERVING TEMPERATURE: 14-16°C



LOGISTICS:

Bottle bordelesa evolution green; cork natural.

Bottle bar code:8414219403705Bottle measures 7,52x7,52x30,05-1,25 Kg.

Case of 6 bts. Bar code: 18414219403702/Measures: 228x152x302-7,5 Kg.

Palet 0,8x1,20x1,45 Cases per line 25; lines per palet 4-Cases per palet 100.