

MORTERA



ROSADO

VINO DE LA TIERRA DE CASTILLA Y LEÓN
GRAPE VARIETY: 100% TEMPRANILLO

WINEMAKING: Fermented in stainless steel vats with temperature control.

Cryomaceration: 12 hours

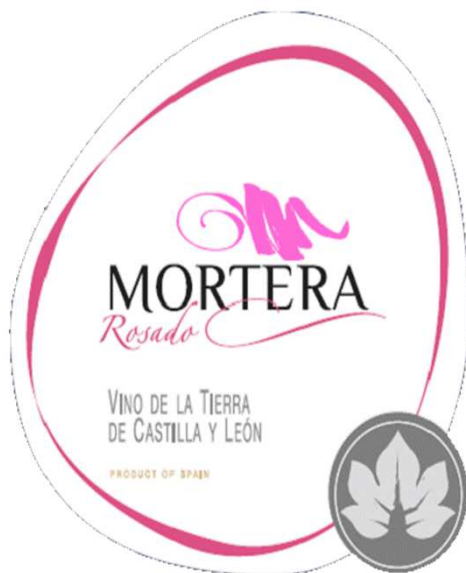
Fermentation: During 22 days at a low temperature.

Contains sulphites.

TASTING NOTE: Strawberry colour with cherry glints. Clean and intense on the nose. On the palate it is clean, tasty and silky with a lingering finish and hints of berry fruit coming through.

FOOD PAIRINGS: A perfect match for paella, white meats or mushrooms.

SERVING TEMPERATURE: 8-10°C



LOGISTICS:

Bottle bordeaux viva natura – screw cap.

Bottle bar code: 8414219105500/Bottle measures 7,5x7,5x288,5-1,12 Kg.

Case of 6 bts. Bar code:18414219105507/Measures: 228x152x302-7,5 Kg.

Palet 0,8x1,20x1,37 Cases per line 25 lines per palet 4-Cases per palet 100.