

# MORTERA



## TEMPRANILLO

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

**WINEMAKING:** Fermented in stainless steel vats with temperature control.

Maceration: 18 days with daily rack and return.

Fermentation: For 10-12 days at 28°C.

Contains sulphites.

**TASTING NOTE:** Entirely made from Tempranillo grapes. Cherry red colour with a brilliant and attractive purple rim. Clean aromas of red fruit with hints of liquorice. On the palate it is powerful and fresh, with hints of berries coming through.

**FOOD PAIRINGS:** Grilled vegetables or beef.

**SERVING TEMPERATURE:** 14-16°C



### LOGISTICS:

Bottle bordeaux viva natura – screw cap.

Bottle bar code: 8414219205507/Bottle measures 7,5x7,5x288,5-1,12 Kg.  
Caja de 6 bts. Bar code:18414219205504/Measures: 228x152x302-7,5 Kg.  
Palet 0,8x1,20x1,37 Cases per line: 25 lines per palet 4-Cases per palet 100.