



VERY FINE VINOS
EXPORT MANAGEMENT

Bodegas Paco García

Paco García Seis



TECHNICAL DATA



DDOCa Rioja
Harvest: Manual. Own Vineyards. Type of soil: clay – limestone Vineyards: “Seis estate” (2007) 510 meters above the sea level. Elevated Vineyards.
Varietals: 100 % Tempranillo
Alcohol: 13,84 % PH: 3.55 Residual Sugar: 1.4 g/l
Total Acidity: 4.7 g/l

WINE MAKING PROCESS



Type of oak: bordelaise French oak of 225 liters, semi-new (2 years) low toasted.
Time in oak: 6 months
This young wine with six months in barrel has been made seeking the highest expression of the grape, taking all possible flavors of the Tempranillo grape and maintaining a sweet and harmonious palate. The result, Paco García Seis, with great aromatic power, velvety mouth, awakening of the senses.

TASTING NOTES



Color: blackberry and ruby red, clean and bright.
Nose: aromatic explosion. Strawberries, raspberries, blackberries and violets.
Palate: intense entry: tons of fresh red fruit, floral tones (violets), sweet (blackberries). Round mouth, full and pleasant. Good move, hint of oak, caramel. Very harmonious. Long and placid aftertaste

FOOD PAIRING



Light cheeses, salads, white meats and fish. Suitable for vegans and vegetarians. Drink at a temperature of around 16°.

LOGISTICS



Presentation in carton of 6 & 12 bottles
Euro pallet: Cases per pallet: 125/ 750 bottles (6v)
VMF pallet: Cases per pallet: 75/ 900 bottles (12v)
Case weight (kg): 12 bottles: 14.34 kg 6 bottles: 7.17 kg
Bottle Bar Code: 8437005176010



WINES