



VERY FINE VINOS
EXPORT MANAGEMENT

Bodegas Paco García

Paco García Crianza



TECHNICAL DATA



DOCa RIOJA

Harvest: Manual. Own Vineyards. Type of soil: clay – limestone Vineyards: Paraje 3 Marqueses (1998) Santa Ana (1998) y Las Canteras (1986) 470 meters above the sea level.

Varietals: 90% Tempranillo 10% Garnacha

Alcohol: 14,1 % PH: 3.52 Residual Sugar: 1.6 g/l

Total Acidity: 5.2 g/l

WINE MAKING PROCESS



Type of oak: two years old bordelaise, medium toasted cask 100% French oak.

Time in oak: 12 months

Modern, fruity, with the touch of oak of the aging just to give it roundness and volume on the palate. Wine designed for all, that we like and love, to delight and for our enjoyment.

TASTING NOTES



Color: Deep red color, clean and bright. Nose: Live aroma of ripe fruit, figs, cherry. Sight hints of mint and fine toasted from the high quality oak with predominance aroma of caramel and coffee. Palate: Velvety, very good acidity. It shows large, tasty and balanced. You would appreciate nuances dairy, floral (violet) and fruit (blackberry, coconut) lots of chocolate. Long and persistent.

FOOD PAIRING



Accompanies perfectly white and red meats (beef, lamb, sirloin) apart from all kinds of pasta, stew and cheeses. Serving suggestion: Serie at 16°C

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: 8437005176027



WINES