



VERY FINE VINOS
EXPORT MANAGEMENT

Bodegas del Rosario

Las Reñas



TECHNICAL DATA



D.O. Bullas
Grape varieties: 90% Monastrell, 10% Syrah
Alcohol content: Alc. 14,5 %.

WINE MAKING PROCESS



Wine made with our Monastrell grapes, selected at their optimal moment of ripeness to offer medium-bodied wines, fresh, young and fruity. The production of this wine is centred on obtaining the maximum quality that these grapes have the potential to contribute in both compounds related to the colour and this variety's typical aromas.

TASTING NOTES



Deep red colour wine with violet reflections indicating that it is a young wine with a medium-to-high colour intensity, clean and brilliant.

Intense, aromatic nose, very fruity with a considerable presence of red fruits (strawberry, redcurrant, plum) which develop in the glass into herbaceous and flowery nuances (fennel and violets.)

Smooth, fresh attack, easy to drink, just the right amount of tannin with reduced astringency and not at all aggressive, well structured and notable fruitiness. Fruity and floral finish, with a medium-to-high persistence, resulting in a serious, balanced wine with good acidity and considerable length

FOOD PAIRING



It is best enjoyed with protein both red and white meat and mature cheese.

LOGISTICS



Euro palet: cases per palet 125/ 750 bottles (6v)
Cases weight: 12 bottles: 14.6 kg 6 bottles: 7,3 kg
Bottle bar code: 8420369000015
Case x6 ean code: 18420369000012



WINES