



VERY FINE VINOS
EXPORT MANAGEMENT

Bodegas del Rosario

Las Reñas Cuatro



TECHNICAL DATA



D.O. Bullas
Grape varieties: 70% Monastrell, 15% Syrah,
10% Tempranillo, 5% Cabernet Sauvignon
Alcohol content: 15 %
Oak Aged: 4 months

WINE MAKING PROCESS



Wine made with grapes of the Monastrell, Syrah and Tempranillo varieties, selected at their optimal moment of ripeness to offer wines that contribute the typical aromas and taste of a young wine, but with enough structure to withstand a short stay in barrels, which helps to give them more complexity and finesse.

TASTING NOTES



This is a bigarreau cherry red, medium-to-high robe, clean and brilliant wine. Aroma with a good intensity, with presence of red and black fruit and woody undertones reflected in toasty and mineral aromas, elegant, fine and harmonious. This is a medium-bodied wine in the mouth, with good acidity, which makes it pleasant and easy to drink, balanced and expressive. The finish has fruity aromas perfectly accompanied by those contributed by the wood, with average persistence and mineral reminiscences.

FOOD PAIRING



Cold meats, cream and mature cheese, white meats, poultry stews, meat stews served with seasonal vegetables and fish both served alone or with tomato and pepper sauce

LOGISTICS



Euro palet: cases per palet 100-120/ 600-720 bottles (6v)
American palet: Cases per palet 65-70/720-900 bottles (12v)
Cases weight: 12 bottles: 14,3 kg 6 bottles: 7.15 kg
Bottle bar code: 8420369000213
Case x6 ean code: 18420369000210



WINES