



VERY FINE VINOS
EXPORT MANAGEMENT

Bodegas del Rosario

Las Reñas Ecológico



TECHNICAL DATA



D.O. Bullas
Grape varieties: 100% Monastrell
Alcohol content: Alc. 14 %.

WINE MAKING PROCESS



This 100% Monastrell based wine is produced from specially selected grapes, at their optimum moment of ripeness, in order to obtain a medium bodied wine, both young and fruity.

TASTING NOTES



Deep-red with violet reflections indicating the youthfulness of the wine. The colour is of medium high intensity, clean and bright. An intense and aromatic nose, fruity with a strong suggestion of mature red fruit such as strawberry, redcurrant or plum. This is accompanied by aromas of mineral sand the soil which enhance complexity of the olfactory experience.

The initial sensation is smooth but structured, with an acidity perfectly integrated and pleasing, confirming that this is a lively and fresh wine. The tannins are astringent but not overpowering, ripe and notably fruity. The initial retronasal is fruity and floral, evolving to a more complex and spicy taste, lasting well, resulting in a serious wine, balanced and with a pleasing aftertaste.

FOOD PAIRING



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

LOGISTICS



Euro palet: cases per palet 80/ 480 bottles (6v)
American palet: Cases per palet 60-75/720-900 bottles (12v) Cases weight: 12 bottles: 14.3 kg
6 bottles: 7.15 kg

Bottle bar code: 8420369000350
Case x6 ean code: 18420369000357



WINES