



VERY FINE VINOS
EXPORT MANAGEMENT

Dominio del Bendito

El Primer Raso



TECHNICAL DATA



Grape varieties: 100% Tempranillo
Youngest vineyard was planted in 1996 .The rest is between 25 and 60 years old.
15% Alc.

WINEMAKING PROCESS



The fermentation-maceration takes place in small deposits of stainless steel and also of concrete with epoxy. It usually last from 12 to 25 days.

Plegages, remontages are used more or less frequently depending on each and everyone of the different vat.

Aging is made: 6 months in French wood barrels of 225 liters and 50% in American wood barrels of 225 liters.

TASTING NOTES



Deep garnet color with hints of purple. On the nose we find powerful nose of blackberry, black fruits. Once getting oxygen, the wine shows intense and complex aromas of blackfruits, red fruits, cherry, coffee, cacao and hints of vanilla.

The mouth is first dominated by pure and intense red fruits, followed by complex aromas of coffe, cacao, tabacco, balanced by firms tannins and generous roundness.

FOOD PAIRING



We recommend to enjoy this wine with food as it is quite full bodied.

Ideally cold cuts, meats grilled or roasted, mild to mature cheeses.

Important to serve the wine at cool temperature, 13°C approx.

LOGISTICS



Cases of 12 bottles

Euro pallet : Cases per pallet: 40 / 480 bottles (6v)

VMF pallet: Cases per pallet: 56 / 672 bottles (12v)

Casses weight: 6 bottles: 12 bottles: 17kg

Bottle bar code: 8437010512704



WINES