



# LA MÁS MONA DE TODAS

Red

VERY FINE VINOS

EXPORT MANAGEMENT

## TECHNICAL DATA



D.O.: Cariñena

Grape varieties: 40%Tempranillo,  
40%Garnacha and 20% Syrah

Alcohol content: Alc. 14 %

## WINEMAKING PROCESS



After stemming and crushing, the grape macerates for six days and ferments in stainless steel tanks at controlled temperature, with pumping every day. After devatting and subsequent malolactic fermentation, the wine is racked and put through clarification and stabilization treatments. The wine will be filtered prior to bottling.

## TASTING NOTES



Dark cherry color with lilaceous tones. Intense aroma of ripe fruits: blackberries and dark cherries. Smooth, balanced, fleshy, full in the mouth.

## FOOD PAIRING



Ideal to accompany red meat, pasta and cheese. Serve at 12-15°C.

## LOGISTICS



Euro pallet: 100/600 bottles (6v)

American pallet: 70/840 bottles (12v)

Cases Weight : 6 bottles: 7,011 Kg

12 bottles: 14.022kg

Bottle Bar Code: 8410451011647

Boxes Bar Code 6 bottles: 68410451011649

Boxes Bar Code 12 bottles: 18410451011644



WINES