



LA MÁS MONA DE TODAS

Reserva

VERY FINE VINOS

EXPORT MANAGEMENT

TECHNICAL DATA



D.O.: Cariñena
Grape varieties: 100% Tempranillo
Alcohol content: Alc. 13,5%

WINEMAKING PROCESS



After crushing and de-stemming, the grape macerates for 15 days and fermentation takes place at controlled temperature in stainless steel tanks with several rackings per day. After malolactic fermentation the coupage is made and then the wine is decanted and taken to American oak barrels for 12 months ageing. Finally, the wine will be filtered before being bottled and aged in the bottle for 24 months.

TASTING NOTES



Bright cherry colour with brick-red shades. Complex bouquet of dried fruit, vanilla, balsamic and liquorice. Delicate, balanced, with pleasant acidity and a persistent fruity finish.

FOOD PAIRING



Ideal with roast vegetables, wild game and lamb. Best served at 16-19 °C (61-66 °F).

LOGISTICS



Euro pallet: 84/504 bottles (6v)
American pallet: 70/840 bottles (12v)
Cases Weight : 6 bottles: 8.46 Kg
12 bottles: 16.92 kg
Bottle Bar Code: 8410451011715
Boxes Bar Code 6 bottles: 68410451011717
Boxes Bar Code 12 bottles: 18410451011712



WINES