



VERY FINE VINOS
EXPORT MANAGEMENT

LA FEA WINES

La Fea Red

la fea

TECHNICAL DATA



D.O.: Cariñena
Grape varieties: Tempranillo,
Garnacha and 2 Syrah
Alcohol content: Alc. 13,5 %

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



Palletization data: 25x4 or 25x5 boxes,
Boxes Bar Code: 68410451008267
600 or 750 bottles.
Weight box: 1 box of 6 bottles: 7,011 K
Bottle Bar Code: 8410451008265



WINES