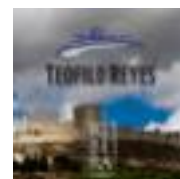




VERY FINE VINOS
EXPORT MANAGEMENT

BODEGAS TEOFILO REYES

Teofilo Reyes Reserva



TECHNICAL DATA



D.O.: Ribera del Duero
Grape varieties: 100% Tempranillo
Alcohol content: 14,5% vol

WINEMAKING PROCESS



Vineyards; planted on soils composed of dark-chalky, clay and limestone, at an altitude between 750 and 920 meters above sea level. Grapes are hand picked and manual selection takes place at the winery. Fermentation takes place in stainless steel tanks at controlled temperatures, maceration with the grape skins and gentle pressing. The aging process takes place in French and American oak barrels for 20 months.

TASTING NOTES



Clean, cherry color with garnet edge. On the nose notes of ripe fruit, balsamic, that increase the intensity when moving the glass.. In the mouth well structured, rounded tannins, roasted and toasted. Cocoa notes, vanilla and spices.

FOOD PAIRING



All types of red meats, roast Lamb, deer meat, all types of matured cheese and iberic ham.

Serve at 16-18°C.

LOGISTICS



Presentation in carton of 12 bottles
Euro pallet : 40/480 bottles
American pallet: 56/ 672 bottles
Weight case: 6 bottles: 12 kg 12 bottles 24 kg
Bottle bar code: 8437004065162



WINES