



# BODEGAS TEOFILO REYES

## Teofilo Reyes Crianza



VERY FINE VINOS  
EXPORT MANAGEMENT

### TECHNICAL DATA

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D.O.: Ribera del Duero  
Grape varieties: 100% Tempranillo  
Alcohol content: 14,0% vol

### WINEMAKING PROCESS

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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 American oak barrels for 4 months.

### TASTING NOTES

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Clean, cherry color with garnet edge. On the nose notes of ripe fruit, caramel and toasted tones. In the mouth is silky, with mineral notes and reminiscence of ripe fruit and balsamics, structured well assembled.

### FOOD PAIRING

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Red meats, Winter dishes, iberic jam, sausages and all types of cheeses.

Serve at 16-18°C.

### LOGISTICS

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Presentation in carton of 6 bottles  
Euro pallet : 80/480 bottles  
American pallet: 112/ 672 bottles  
Weight case: 6 bottles: 8.4 kg 12 bottles: 16.8 kg  
Bottle bar code: 8437004065148



WINES