

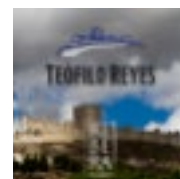


BODEGAS TEOFILO REYES

Teofilo Reyes Roble

VERY FINE VINOS

EXPORT MANAGEMENT



TECHNICAL DATA



D.O.: Ribera del Duero
Grape varieties: 100% Tempranillo
Alcohol content: 14,0% 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 American oak barrels for 4 months.

TASTING NOTES



Intense cherry red, clean, with violet hints. On the nose the wine is intense, presence of red fruits aromas, with a perfectly integrated oak rich in aromas of vanilla. In the mouth is a round wine with ripe tannins, with expression of all notes you found in nose, with hints of balsamic and silky nuances.

FOOD PAIRING



All types of poultry meat, grilled fishes, italian pasta, sea and mountain rices.

Serve at 16-18°C.

LOGISTICS



Presentation in carton of 12 bottles
Euro pallet : 50/600 bottles
American pallet: 70/840 bottles
Weight case: 6 bottles: 7.8 kg 12 bottles 15.6 kg
Bottle bar code: 8437004065117



WINES