



VERY FINE VINOS
EXPORT MANAGEMENT

Dominio del Bendito

El Buen Rollo



TECHNICAL DATA



Grape varieties: 100% Tinta de Toro
60% of vinyards between 15 and 40 years.
40% of vinyards with more than 45 years
Alcohol degree: 16%

WINEMAKING PROCESS



The wine will be holding in bottles another 3 months at least. Due to his specific fermentative process and ageing, the wine taste usually better and more complex and aromatic after six months in bottle. It develops positively after one year.

Aging is made: The wine is aged for a short period of time, during 3 to 4 months in barrels. 80% french oak of 4 to 5 years, 20% american oak of between 1 to 4 years.

TASTING NOTES



Intense color with violets hints. Powerful nose of Black Fruits, cherries in alcohol. The entry into the mouth is smooth, it develops with volume at the end. It is more aromatic with floral and violet tones, and firm tannins from Tinta de Toro.

FOOD PAIRING



We recommend to enjoy this wine with food as it is quite full bodied. Ideally cold cuts, meats grilled or roasted, mild to mature cheeses. Important to serve the wine at cool temperature, 13°C approx.

LOGISTICS



Cases of 6 bottles
Euro pallet : Cases per pallet: 88 / 528 bottles (6b)
Casses weight: 7,70 Kg
Bottle bar code: 8437010512728



WINES