



WINES

Bodegas del Rosario

Las Reñas Selección



TECHNICAL DATA



D.O.: Bullas
Grape Varieties: 70% Monastrell, 30% Syrah

WINE MAKING PROCESS



The first step in the production of “Las Reñas Selección” begins with a selection of grapes that meet the high quality standard set by the Bodega in terms of acidity, Ph balance and health of the grape. This ensures that the end product delivers the objective of a complex and well structured, mature red wine.

TASTING NOTES



A very deep –red colour with a hint of violet, dark, deep, with clarity, a top quality appearance which promises a wine of high quality. Has a strong aromatic nose, suggesting sweet dark fruits such as blackcurrants, sweet with a hint of jams and liqueurs accompanied by an excellent ripeness, all blending together perfectly. After an initial roasting impression, the scent in the glass produces complex aroma of a balsamic style, spice and milky. The initial taste in the mouth is strong, a powerful wine with a good structure rounded, sturdy and full bodied. A presence of strong tannins, not dry or overpowering, opulent, and a classic example of a Mediterranean wine, with great elegance. A quality wine, long tasting, and with an aftertaste both spicy and roasted, presenting at the end of the tasting, an experience both smooth and velvety.

FOOD PAIRING



It pairs well with rich red meats, game, and barbecued food as well as rich vegetables like mushrooms.

LOGISTICS



Europallet
Cases of 6 bottles
Case weight: 9.1 kg
600 bottles/pallet
Bottle Bar Code:8420369000190



VERY FINE VINOS
EXPORT MANAGEMENT