



WINES

BODEGAS NODUS

Capellana Red



TECHNICAL DATA



D.O.: Utiel-Requena

Grape Varieties: 100% Tempranillo

WINEMAKING PROCESS



Harvest category: Organic

Manufacturing Process: The grapes are carefully monitored in order to be harvested at exactly the right moment. The grapes are carefully selected and fermented at low temperature with an extended period of maceration in stainless steel tanks. The wine then undergoes slight clarification and stabilization while cold.

TASTING NOTES



Colour: An intense deep red colour.

Aromas: A strong and complex aroma with toasted hues.

Palate: Agreeable fruity notes, velvety on the palate. The acidity and tannins are perfectly balanced to bring out its full character.

FOOD PAIRING



Ideal for red meat, oily fish and stews as well as rice and pasta

Serving Temperature: 15°C to 18°C

LOGISTICS



Europallet

Cases of 6 bottles

Case weight: 7.32 kg

720 bottles/pallet

Bottle Bar Code: 8437007174007



VERY FINE VINOS
EXPORT MANAGEMENT