



The grapes used to produce this wine come from Garnacha vines. Grapes are hand-harvested in 15 kg plastic boxes.

Bunches are selected one by one on the grape sorting table. Afterwards, they are destemmed and crushed and transferred to stainless steel truncated cone deposits. Grapes are macerated for 16 hours to drain the free-run juice. The must is then fermented in new French oak barrels and aged for 4 months.

#### TASTING NOTES

Intense and brilliant raspberry colour. Complex fruity aromas with perfectly integrated toffee and mineral nuances. A creamy, full and balanced wine with good acidity. Hints of strawberry licorice. Very pleasant mineral aftertaste.



Type of wine: Rosé

Denomination of origen: D.O. Calificada Rioja Varieties: 100% Garnacha Mecanization: Bleeding Fermentation: In oak barrels Aging: 4 months in oak barrel Type of oak: French oak Bottle: Borgoña 75 cl

### LOGISTIC SHEET

#### BOTTLE

Type of bottle: Borgoña Capacity: 0.75 l. Gross weight: 1300 gr. Glass weight: 540 gr.

Type of cork: Natural (49 x 24 mm.)

Type of capsule: Tin

Height x Width: 301 x 83,5 mm. EAN Code: 8437004832184

## CASE

Type of case: Carton
Bottles x case: 6 bottles
Gross weight: 8,200 kg.

Height x Lenght x Width: 18,3 x 33,4 x 24,7 cm. EAN Code: 8437004932181

# PALLET

Type of pallet: Europalet (80 x 120 cm.)

Cases x Europalet: 70 cases
Cases x layer: 10 cases
Gross weight: 596 kg.
Pallet weight: 22,50 kg.
Pallet protection: Retractable film

Height x Lenght x Width: 1,46 x 1,20 x 80 cm.