



— CRIANZA — MILETO

Cno. De Ventosa S/N, 26371 Ventosa, La Rioja, Spain
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The grapes used to produce this wine come from hand-harvested Tempranillo, Garnacha and Mazuelo vines. Grapes are destemmed and crushed and transferred to stainless steel truncated cone deposits. Controlled fermentation at 27°C. A pneumatic press is used in the process; must is stabilized in stainless steel deposits and subsequently aged for at least 12 months in American and French oak barrels.

TASTING NOTES

Very intense dark cherry red colour. Good fruity intensity, with nuances of cherries, strawberries, licorice and woody notes perfectly integrated in the wine. Good entrance in the mouth; structured wine with balanced acidity and a long finish.



Type of wine: Red
Denomination of origin: D.O. Calificada Rioja
Varieties: 85% Tempranillo, 15% Garnacha and Mazuelo

Harvest: Manual
Fermentation: Stainless steel tanks
Pressing: Pneumatic press

Aging: 12 months in oak barrel
Type of oak barrel: American and French oak
Bottle: Bordelesa 75 cl

LOGISTIC SHEET

BOTTLE

Type of bottle: Bordelesa
Capacity: 0.75 l.
Gross weight: 1200 gr.
Glass weight: 450 gr.
Type of cork: Natural (49 x 24 mm.)
Type of capsule: Poly laminate
Height x Width: 313 x 73,8 mm.
EAN Code: 8437014313260

CASE

Type of case: Carton
Bottles x case: 6 bottles
Gross weight: 7,200 kg.
Height x Lenght x Width: 31,9 x 22,7 x 15,5 cm.
EAN Code: 8437004932310

PALLET

Type of pallet: Europalet (80 x 120 cm.)
Cases x Europalet: 96 cases
Cases x layer: 24 cases
Gross weight: 715 kg.
Pallet weight: 22,50 kg.
Pallet protection: Retractable film
Height x Lenght x Width: 1,30 x 1,20 x 80 cm.