

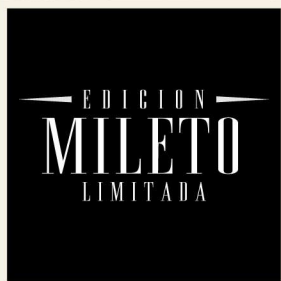


The grapes used to produce this wine come from nearly 60-year old Tempranillo, Garnacha and Graciano vines.

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. Controlled fermentation at 27°C. A vertical manual is used in the process; must is stabilized in stainless steel deposits and subsequently aged for at least 14 months in American and French oak barrels.

TASTING NOTES

Dark maroon colour. Ripe fruit, plum, blackberries and licorice aromas over the spicy background of the barrel. Great structure with rounded tannins and a long and persistent mid-palate.



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Type of wine: Red
 Denomination of origin: D.O. Calificada Rioja
 Varieties: 90% Tempranillo, 5% Garnacha and 5% Graciano

Harvest: Manual
 Fermentation: Stainless steel tanks
 Pressing: Manual

Aging: 14 months in oak barrel
 Type of oak barrel: French, Hungarian and American 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: 8437014313161

CASE

Type of case: Carton
 Bottles x case: 6 bottles
 Gross weight: 7,200 kg.
 Height x Length x Width: 31,9 x 22,7 x 15,5 cm.
 EAN Code: 8437004932297

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 Length x Width: 1,30 x 1,20 x 80 cm.