



Cno. De Ventosa S/N, 26371 Ventosa, La Rioja, Spain  
T: +34 941 44 19 05 / [www.bodegasalvia.es](http://www.bodegasalvia.es)



The grapes used to produce this wine come from hand-harvested Tempranillo 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 14 months in American and French oak barrels.

#### TASTING NOTES

Cherry color with maroon edges. Excellent fruity expression in the nose with fine nuances of red and black fruits. Good structure in the mouth with intense fruity aromas and a long finish that combines acidity and woody notes.



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

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

Aging: 14 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: 8437014313277

### 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: 8437004932082

### 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.