



la fea

Reserva

TECHNICAL DATA



D.O.: Cariñena

Grape varieties: 100% Tempranillo

Alcohol content: 13,5%

Aging: 12 months in american barrel
and 24 months in bottle

WINEMAKING PROCESS

After crushing and de-stemming, the grape macerates for 15 days and fermentation takes place at controlled temperature in stainless steel tanks with several rackings per day.

After malolactic fermentation the coupage is made and then the wine is decanted and taken to American oak barrels for 12 months ageing. Finally, the wine will be filtered before being bottled and aged in the bottle for 24 months.

TASTING NOTES

Intense garnet color with violet hints. On the nose it is clean, medium intensity, with aromas of black cherries, fruit compote and spices. Complex palate where we begin to find ripe red fruits, with hints of vanilla, balsamic and notes of liquorice. Delicate, balanced, with good acidity and a persistent finish.

FOOD PAIRING

Ideal with grilled vegetables and meats, red meat, cooked pork, lamb and hunting meats. Service temperature: 16-19° C.

LOGISTICS

Palletization data: 100 boxes, 600 bottles.

Boxes Bar Code: 68410451008281

Weight box: 1 box of 6 bottles: 8,46 K

Bottle Bar Code: 8410451008289

Euro palet: cases per palet 84/504 bottles (6v)

American palet: Cases per palet 60/720 bottles (12v)

Cases weight: 12 bottles: kg 6 bottles:

Bottle bar code: 8410451008289

