

# TEMPRANILLO SYRAH ROBLE WINEINTUBE

**Varieties:** Tempranillo - Syrah

**Production:** The grapes enter our cellar only once they've reached the optimum level of ripeness. The skins and must are macerated during much of the alcoholic fermentation process at a temperature of 28°C until a wine is achieved that has pleasant tannins and good colour while holding on to the typical personality of the Tempranillo and Syrah varieties.

**Tasting:** Notes of very spicy and penetrating flavours combined with subtle nuances of minerals, red fruit compote, and a certain hint of tobacco. This wine is broad and tenacious on the palate with a long finish and balanced acidity.

**Suitable with:**



Between 12 and 16°C



## INFORMATION:

**Alc. % vol. :** 13%

**Ph :** 3.45

**Total acidity :** 3.45 g/l

**Volatile acidity :** 0.51 g/l

**Reducing sugars :** 1.7 g/l

## Palletising :

European pallet: 80 cm x 120 cm.

5 decks x 12 cases of 4 WiTs

Total 60 cases

Total 240 WiTs

Weight per pallet: 800 kg.



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