

TEMPRANILLO

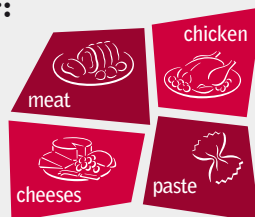
WINEINTUBE

Varieties: Tempranillo

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 variety.

Tasting: An aroma of overripe red fruits, wild strawberries, blackberries and plum compote. It is broad on the palate, lingering with very structured tannins and hints of liquorice.

Suitable for:



Between 12° and 16°C

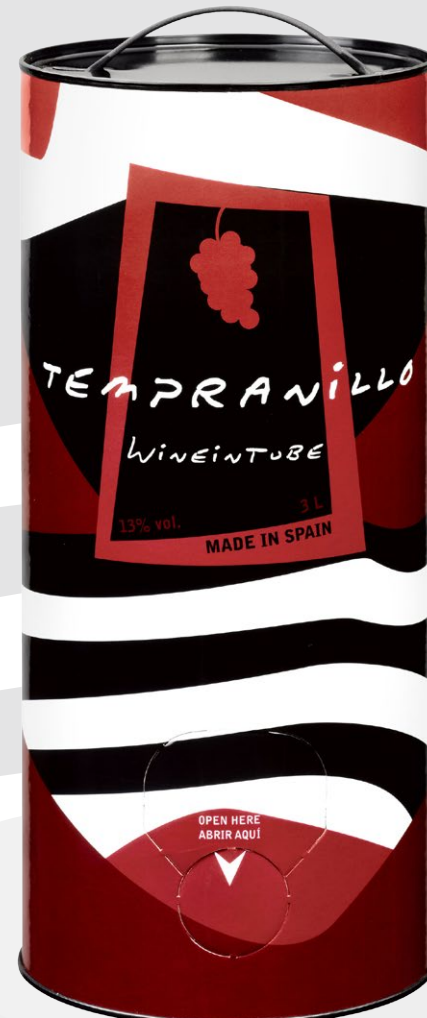


body

aftertaste

fruity

pleasure



INFORMATION :

Alc. % vol. : 13%

Ph : 3.39

Total acidity : 3.35 g/l

Volatile acidity : 0.48 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.



WINEINTUBE, S.L

P.I.Les Planes de la Serra c/ Sud, 15
43814 VILA-RODONA (TARRAGONA) ESPAÑA
T 00 (+34) 977639384

www.wineintube.com info@wineintube.com