



Origin appellation (Denominacion de Origen):	Jumilla	Alcohol Vol. %:	13,5 %
Varieties	Monastrell - Tempranillo		
Coments	Wine produced from organically grown grapes. Certified by the Organic Agriculture Council of Murcia.		
Aging	3 months in French and American Oak Barrels (225 l.)		
Tasting notes	Intense cherry red colour, with garnet rim, medium density. On the nose, black fruit aromas. On the palate mulberry jam fruits of the forest. Very fruity and full of flavour, a well rounded and balanced wine		
Best served with	Red and feather meats. Roasts.		
Service	Best served at 16 °C (61°F)		

LOGISTICS INFORMATION

Bottle content	Bottles per case	Case Weight (Kg.)	Bottle EAN	Case DUN	Cases per pallet (Europallet 80x120cm.)
0,75 lit.	6	7,5	8435053386047	18435053359048	105
0,75 lit.	12	15	8435053386047	18435053359048	50



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Tolerancias/tolerances: At: 0.5 gr/lit ; Aº: 0.5 %vol ; Az: 0.5 gr/lit