CASA DE LA ERMITA
Crianza 2009

Origin appelation (Denominacion de Origen):	Jumilla	**Alcohol Vol.%:**	14 %
Varieties	Monastrell (60%), Tempranillo (25%), Cabernet Sauvignon (15%)		
Ageing	9 months in American and French oak barrels		
Tasting notes	Intense garnet red colour. The nose feels a great intensity of black mature fruit (blackberry and prunes) together with Mediterranean herbs (thyme and rosemary), minerals, toasted notes, fine cedar wood, spices (clove and cinnamon) and cocoa. . The mouth is juicy and well structured, with good presence of dried black fruit. Good and well integrated tannin.		
Best served with	Roasts, red meats and game, casseroles and other hearty meals. Medium & very cured cheeses.		

Service	Best served between 16 and 17 ºC (61ºF)

LOGISTICS INFORMATION

Bottle content	Bottles per case	Case Weight (Kg.)	Bottle EAN	Case DUN	Cases per pallet (Europalet 80x120cm.)
0,75 lit.	6	8,5	8435053399092	18435053332010	95
0,75 lit.	12	17,5	8435053399092	18435053320017	50

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