

MONASTERIO DE SANTA ANA

MONASTRELL-SYRAH 2011

F.E.T. 1108

2012.11.30

Rev.: 01

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T.1



Origin appellation (Denominacion de Origen):	Jumilla	Alcohol Vol. %:	13,5 %
Varieties	Monastrell (60%) , Syrah (40%)		
Ageing	Aged 3 months in American and French oak barrels (225 liters capacity)		
Tasting notes	An intense red colour with thin violet edges. Great intense aromas of fruits of the forest, gooseberry or even spices. On the palate, it is silky, soft and fleshy, with soft and long tannins.		
Best served with	Red meats, game, cured cheeses and stews.		

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 (Europalet 80x120cm.)
0,75 lit.	6	7,5	8435053335083	18435053372085	105
0,75 lit.	12	15	8435053335083		50



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