

LAS REÑAS, DULCE MONASTRELL

D.O. BULLAS



Wine made with 100 % Monastrell variety grapes, grown in the more elevated area of the Bullas Denomination of Origin, at an altitude of between 400 and 1.000 metres. The production of this natural sweet wine starts with a careful selection of locations where the vines are between forty and fifty years old, and the grapes are harvested when they have a sugar minimum concentration of 15°C.

APPEARANCE

Cherry in colour with a hint of violet in the meniscus, medium intensity, clean and bright.

BOUQUET

An aromatic wine, sweet and rich in taste. The first sensation is of sweet smelling flowers, evolving in the glass into a sensation of ripe fruit accompanied by the smell of spices and herbs. An intense and lasting aroma, medium strength but of high quality.

PALATE

The initial taste in the mouth is exquisite, smooth but not sickly sweet, but rich in sapidity of a similar nature to those found when experiencing the nose: red flowers, ripe fruit and jams come to mind. The continuing taste in the mouth is of medium intensity, easy to drink, with an excellent aftertaste, although not long lasting. The ideal companion to hors d'oeuvres and starters as its smooth and light qualities do not overpower the senses.

Vintage: 2011

Grape varieties: 100% Monastrell

Alcohol: 12 %

Tap: Synthetic

Weight per bottle: 1.100 gr. (50 cl.)

High: 355 mm

Logistical data:

	6 bot. cases
Cases per pallet	125
Layers per pallet	5
Weight per case	6'8 kg.
Weight per pallet	875 (Eu) / 880 (Am) kg.
Case dimensions (h-w-l)	36-13-19

