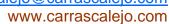


CARRACALEJO, S.L.

Finca Carrascalejo s/n 30180 – BULLAS (Murcia) Telf. / Fax: 968 65 20 03

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Red wine

100% Monastrell variety young red After stripping and pressing the must is placed in tanks for fermentation together with the grape skins for a period of between 10 and 15 days. After the natural colour transfer, the must is separated and finishes the process it its purest form.

Tasting notes
Aroma typical of this variety.
Fruity with a floral, perfumed background.
In the mouth it is warm, smooth and velvety.
Full of flavour with a pleasant finish.

Type of packing: Closed box 12 Bottles Product container: 750ml Bordeaux bottle