

LORCA, SHIRAZ

D.O. BULLAS



Wine made with our Syrah variety grapes, selected at their optimal moment of ripeness to offer wines that provide aromas and flavours typical of a young wine but with the adequate structure to support its slight time in a barrel which provides it with structure and finesse. The barrels used are Bordeaux barrels of 225 litres, made of American and French oak no older than three years old which promote the transference of aromas and ellagic tannins in a modulating way. The maturing period in barrels lasts 4 months and, once bottled, it is submitted to an ageing period in the bottle long enough to balance and harmonize so that we achieve a wine which fully shows its quality.

APPEREANCE

It offers a spectacular image, with intense colour, deep plum red, and black in its core with striking violet borders.

BOUQUET

Genuine in its aromatic richness, and intensely fruity, with an aromatic play between youth and adulthood that suggests both ripen plums or cherries and blackberries or cassis together with menthol and fresh sensations and nuances.

PALATE

In the mouth it gives us great expression, defined and meaty easy to drink thanks to its highly acid freshness, with no rough edges, nice and with excellent ripe tannins, both from skins and from the short period inside the barrel. Retronasal very suggestive and varied, violets, cedar, pine, mineral. It is a greedy wine, no burning at all and with traditional Mediterranean characteristics.

Vintage: 2012

Award:

GOLD MEDAL in "VII CERTAMEN D.O. BULLAS 2014"
89 points "GUÍA PEÑÍN"

Varieties: 100% Syrah

Alcohol: 14,5%

Tap: Natural

Weight per bottle: 1.180 gr.

High: 316 mm

Logistica:

	6 bot. cases	12 bot. cases
Cases per pallet	125	60
Layers per palet	5	5
Weigh per case	7'4 kg.	14'7
Weight per pallet	950 (Eu) /955 (Am) kg	905(Eu) / 910 (Am)
Case dimensions	31'9 x 15'7 x 23'1 cm	32 x 23'1 x 30'5 cm

