

LAS REÑAS, BARRICA

D.O. BULLAS



Wine made with grapes of the Monastrell, Syrah and Tempranillo varieties, selected at their optimal moment of ripeness to offer wines that contribute the typical aromas and taste of a young wine, but with enough structure to withstand a short stay in barrels, which helps to give them more complexity and finesse.

APPEARANCE

This is a bigarreau cherry red, medium-to-high robe, clean and brilliant wine.

BOUQUET

Aroma with a good intensity, with presence of red and black fruit and woody undertones reflected in toasty and mineral aromas, elegant, fine and harmonious.

PALATE

This is a medium-bodied wine in the mouth, with good acidity, which makes it pleasant and easy to drink, balanced and expressive. The finish has fruity aromas perfectly accompanied by those contributed by the wood, with average persistence and mineral reminiscences.

Vintage: 2012

Award:

GOLD MEDAL in “VII CERTAMEN D.O. BULLAS 2014”
SILVER MEDAL in “CONCOURS MONDIAL DE BRUXELLES 2014”
88 points “GUÍA PEÑÍN”

Grape varieties: 70% Monastrell 30% Tempranillo

Oak Aged: 4 months

Alcohol: 14'5%

Tap: Natural

Weight per bottle: 1.155 gr.

High: 313 mm

Logistical data:

	6 bot. cases
Cases per pallet	125
Layers per pallet	5
Weight per case	7'3
Weight per pallet	935 (Eu) / 940 (Am) kg.
Case dimensions (h-w-l)	31'9 x 15'7 x 23'1

