



B O D E G A S  
**CELAYA**  
EST. 1927

**Bayanegra Red Semi Sweet**

**Type:** RED SEMI SWEET

**Grape Varietal:** Tempranillo

**Production area:** South East Spain

**% by Vol.:** 12

**Sugar:** 30 gr / Liter Size: 750 ml.

**Tasting note:** Intense cherry and violet tones that show its freshness. Predominance of fruit aromas such as blackberries and plums with slight hints of liquorice. Fresh and chirpy. The mouth is sweet and fresh because of the harmonic sweet and sour balance. Slight tannin note rounds it off to leave a wine of great length. Long lasting at the end of mouth

**Winemaking:** The vineyards are at 800 meters above sea level, with a very cold winter and dry summer, warm by day and fresh at night, therefore the grapes mature very slowly. The fermentation room has stainless steel deposits with automated cold-heat shirts. The grapes are whole bunched pressed.

**Serving suggestions:** Perfect to drink with starters, desserts or as cocktail Serving temperature: Between 10 and 12°C (50° and 54°F)

**Bottles per case:** 12 (Europallet: 720/864 - American pallet: 900)

**20' container:** (11 euro pallets) 7.920/9.504

**20' container by cases (lose loaded):** 15.708

**40' container loaded by europallets (24):** 19.008

**Stopper:** Screw cap

**Bottle:** 750 ml (301 mm) or 1.500 ml

**Cases:** Available cases of 6, 12 or wooden case of 3 bottles

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