



B O D E G A S
CELAYA
EST. 1927

Bayanegra Organic

Type: RED DRY ORGANIC

Grape Varietal: Tempranillo 100%

Production area: South East Spain

% by Vol.: 12 Size: 750 ml.

Tasting note: Cherry color with purple reflections. The nose is intense with red berries and rosemary aromas. In mouth is fresh with good tannic structure and perfect balance. Rounded texture and excellent persistence on the palate, Succulent and elegant finish

Winemaking: The vineyards are at 800 meters above sea level, with very cold winter and dry summer, warm by day and fresh at night, therefore the grapes mature very slowly. The grapes were picked in the early morning and immediately transported to the winery. Fermentation room has stainless steel deposits with automated cold-heat shirts. After crushing and de-stemming, the grapes macerate for 12 days and ferment in tanks at controlled temperature.

Serving suggestions: Ideal to accompany cold or red meats, aged cheeses and stews.

Serving temperature: Between 14 and 17°C (57° and 63°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: Cork / Screw cap

Bottle: 750 (301 mm)

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

export@bodegascelaya.com

www.bodegascelaya.com

Tel.: (0034) 699 335 449