



B O D E G A S
CELAYA
EST. 1927

Bayanegra Rose

Type: ROSE DRY VINTAGE

Grape Varietal: Tempranillo 100%

Production area: South East Spain

% by Vol.: 12 Size: 750 ml.

Tasting note: Very bright salmon color. Nose of good intensity, floral, with hints of red fruit. On the palate, very fresh, sweet, crispy and perfect acidity. Very attractive and well balanced.

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 tapas, starters and fishes Serving temperature: Between 6 and 10°C (43° and 50°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 or 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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