



B O D E G A S
CELAYA
EST. 1927

Mizantar

Type: RED DRY OAK

Grape Varietal: Tempranillo, Cabernet and Syrah

Production area: South East Spain

Oak: 8 months (french oak)

% by Vol.: 14,5 Size: 750 ml.

Tasting note: Intense and friendly blend of aromas ranging from ripe red roasted fruits, vanilla and roasted balsamic woods carefully selected to give complexity to the whole. Elegant and smooth initial perception, highlighting a balanced acidity, toasted wood, tanning and fruitiness. Soft and gentle sweet tannins from selected grapes and excellent quality barrels

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. After crushing and de-stemming, the grapes macerate for 12 days and ferment in stainless steel tanks at controlled temperature.

Serving suggestions: Perfect to drink with cheeses, red and cured meats

Serving temperature: Between 16 and 18°C (61° and 64°F)

Bottles per case: 6 (Europallet: 726)

Stopper: Natural cork

Bottle: 750 ml conic

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