

BODEGAS
CELAYA
EST. 1927



Celaya PET White

Type: WHITE DRY VINTAGE

Grape Varietal: Airen

Production area: South East Spain

% by Vol.: 12

Size: 5.000 ml. (Also available in 2.000 ml)

Tasting note: Yellow green color with shiny tones. Clean and floral aromas. Balanced and very fruity wine with perfect body. Very agreeable to the palate.

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 8° to 10°C (46° to 50°F)

PET per Case: 3 (Europallet: 132

20'container: 11 euro pallets 1.452

40'container loaded by euro pallets (24): 3.168

export@bodegascelaya.com

www.bodegascelaya.com

Tel.: (0034) 699 335 449