

BODEGAS  
**CELAYA**  
EST. 1927



**Celaya PET Red**

**Type:** RED DRY VINTAGE

**Grape Varietal:** Tempranillo 100% Production area: South East Spain

**% by Vol.:** 12

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

**Tasting note:** Red cherry bright color. Elegant mature red fruit aromas. Smooth and soft tannins, fresh and fruit mouth and 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, meats and stews Serving temperature: Between 14 and 17°C (57° and 63°F)

**PET per Case:** 3 (Europallet: 132  
20'container: 11 euro pallets 1.452 40'container  
loaded by euro pallets (24): 3.168

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