

B O D E G A S
CELAYA
EST. 1927

Celaya BIB White

Type: WHITE DRY VINTAGE

Grape Varietal: Airen

Production area: South East Spain

% by Vol.: 12

Size: 5.000 ml. (Also available in 15.000)

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)

BIB per Europallet: 175 -

BIB per American pallet: 210 20' container loaded by pallets:

11 euro pallets (1.925 units) or 10 american pallets (2.100)

40' container loaded by pallets: 24 europallets (4.200 units) or 21 americans (4.410 units)

BIB measures: 157 x 160 x 245 mm

Barcode: 8437001019182



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