

Sensawine BIB Red Tempranillo Elegance

Type: RED DRY OAK

Grape Varietal: Tempranillo 100%

Production area: South East Spain

Oak: 2 months (american)

% by Vol.: 13

Size: 750 ml.

Tasting note: Cherry-red color with violet tones; bouquet of ripe fruit, predominate on the nose (plums, blackberries), spices and mineral notes. Big on mouth, succulent, and potent with a long finish

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, cured meats and tews

Serving temperature: Between 14 and 17°C (57° and 63°F)

BIB per Case: 3 (Europallet: 270 units)

20' container loaded by euro pallets (11): 2.970 units

40' container loaded by euro pallets (24): 6480 units



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