

Sensawine BIB Red Tempranillo Premier

Type: RED DRY OAK

Grape Varietal: Tempranillo 100%

Production area: South East Spain

Oak: 4 months (american and french)

% by Vol.: 13

Size: 750 ml.

Tasting note: Red purple intense color with violet edges and clean living, ripe fruit and vanilla aroma, with presence of berries. In palate is wide, full flavor, powerful and medium-long aftertaste.

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)

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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