



B O D E G A S  
**CELAYA**  
EST. 1927

**Bayanegra Cabernet Sauvignon**

Type: RED DRY VINTAGE  
Grape Varietal: Cabernet Sauvignon  
100% Production area: South East Spain  
% by Vol.: 12 Size: 750 ml.

Tasting note: Beautiful cherry red color with a clean and intense purple rim. Mature fruit aroma with mineral notes. At the palate this wine is intense, round, tasty, strong and with a 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, cheeses and barbaques Serving temperature: Between 14 and 17°C (57° and 63°F)

Bottles per case: 12 (Europallet: 720/864 - American pallet: 900)

20'container: (11 euro pallets) 7.920/9.504

20'container by cases (lose loaded): 15.708

40'container loaded by europallets (24): 19.008

Stopper: Cork or Screw cap

Bottle: 750 ml (301 mm) or 1.500 ml

Cases: Available cases of 6, 12 or wooden case of 3 bottles

[export@bodegascelaya.com](mailto:export@bodegascelaya.com)

[www.bodegascelaya.com](http://www.bodegascelaya.com)

Tel.: (0034) 699 335 449