



B O D E G A S
CELAYA
EST. 1927

Bayanegra Syrah

Type: RED DRY VINTAGE

Grape Varietal: Syrah 100%

Production area: South East Spain

% by Vol.: 12 Size: 750 ml.

Tasting note: Intense cherry-red color with violet tones. It has an elegant aroma of wild fruit. Intensive and expressive in the nose with notes of red fruit and spices. On the palate it is lively, full-tasting, with deep flavours and well structured. A red wine 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, cheeses, meats and stews 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

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