



B O D E G A S
CELAYA
EST. 1927

Bayanegra 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 perfect 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)

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

www.bodegascelaya.com

Tel.: (0034) 699 335 449