



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

**Bayanegra 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 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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