

VIÑA NEREA TINTO

Alcohol
12% Vol.

Presentation
Bottle 75cl

WINEMAKING PROCESS

This excellent red wine is elaborated from Tempranillo red grapes, selected at the vineyards. Once grapes are harvested and taken to the winery, they are macerated during some days on their skins. Thus, their skins contribute to the wine color and also the alcoholic fermentation is done.

This fermentation is carried on stainless steel tanks at a controlled temperature of 24 °C – 27 °C during 10 - 15 days, obtaining a really aromatic wine.



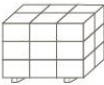
TASTING NOTES

Appearance: intense dark violet red color, limpid and brilliant

Nose: in the nose, this wine is characterized by its temperament. Concentrated aromas of red fruits as strawberries, berries and licorice.

Palate: In the mouth it is savory, wide, fresh and smooth, with a hint of acidity. Thanks to its elaboration process, this wine shows off a great balance between fruit and tannins.

Food matches: serve it with all sort of meats, game, pulse and cured and blue cheeses.

		
Tipo envase Bordalessa Reserva	Unidades por caja 6	Unidades por palet 750
Capacidad 750ml	Dimensiones caja Anchura: 252 mm Altura: 305 mm Profundidad: 154 mm	Medidas del palet Anchura: 1.2 m Altura: 1.68 m Profundidad: 0.80 m
Peso llena 1.150 gr	Peso caja 7,10 Kg	Cajas por palet 125
Altura botella 300 mm		Cajas por piso 25
		Pisos por palet 5
		Peso Palet 913 Kg
		Peso madera 25 kg

