



Brand: Alma de Forcada

Wine type: (D.O.C.Rioja) Cepas Viejas Red

Alcohol content: 14°

Chemical test: Ecological product, it only contains sulphites.

Wine-Making process: Manual harvest. De-stemmed grapes. Pre-fermentation maceration in stainless steel tanks at 5°. Fermentation at 25° for 10 days. Maceration with skins for colour extraction for 6 days.

Ageing: 8 months in new American and French oak barrels.

Grape variety: 100% grenache

Recommended serving temperature: 16-18 degrees Celsius

Vineyards: Wines ok up to one hundred years old at an altitude 800 metres inside a biosphere reserve.

Tasting notes: - Intense cherry colour with purple nuances, clean and brilliant. Aromas of ripe fruits, spices, cocoa and creamy oak; very complex. Pleasant in the mouth, with a good balance between fruit and roasted aromas; powerful tasty and elegant wine with a great finish.

Bottle: - Ean 13 Bottle: 8437004010148

- Height: 313 mm

- Capacity: 750 ml

- Weight: 1,350 grams

Case: - 6 bottle case: - Ean UD: 68437004010140

- Length: 325 mm - Width: 245 mm - Height: 165 mm - Weight: 8.5 Kg

Pallet: - 100 x 6 bottle cases

- Length: 1,240 mm - Width: 820 mm - Height: 1,470 mm

- Weight: