



Brand: Flor de Baco

Wine type: (D.O.C.Rioja) Reserva Red

Alcohol content: 13,5°

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 10 days.

Ageing: 14 months in new American and French oak barrels. Average age of barrels: 2 years.

Grape variety: : 85% tempranillo, 10% grenache, 5% graciano

Recommended serving temperature: 16-18 degrees Celsius

Vineyards: Wines ok up to 90 years old at an altitude 800 metres inside a biosphere reserve.

Tasting notes: - Intense bigarreau cherry red color, clean and bright, with slight brick hues.

- Intense, spicy aromas, ripe fruit well combined with aging roasted flavors, chocolate, very complex.

- The impression in the mouth is pleasant and well structured, with good balance between fruit and roasted flavors, vanilla, balsamic hues, and a great fruit candy final sensation.

Bottle: - Ean 13 Bottle: 8437004010308

- Height: 313 mm

- Capacity: 750 ml

- Weight: 1,350 grams

Case: - 6 bottle case: - Ean UD: 68437004010300

- 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: