



Brand: Flor De Baco

Wine type: (D.O.C.Rioja) Selected Harvest 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: 6 months in new American and French oak barrels.

Grape varieties: 85% tempranillo, 13% grenache, 2% graciano

Recommended serving temperature: 16-18 degrees Celsius

Vineyards: Up to 90 years old , located at an altitude of 800 metres within the biosphere reserve.

Tasting notes: - Intense bigarreau cherry red color, with maroon rim, clean and bright.

- Fruity aromas of raspberry and blackberry, well combined with aging roasted flavors, coffee, very complex.

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

Bottle: - Ean 13 Bottle: 8437004010131

- Height: 314 mm

- Capacity: 750 ml

- Weight: 1,300 grams

Case: - 12 bottle case: - Ean UD: 28437004010135

- Length: 320 mm - Width: 240 mm - Height: 325 mm

- Weight: 16.5 Kg

Pallet: - 60 x 12 bottle cases

- Length: 1,220 mm - Width: 810 mm - Height: 1,770 mm

- Weight: