

BREZAL RED

Production: For production, the grapes are destalked and lightly pressed to make liberation of the must easier. Fermentation temperature is between 27 and 29°C and maceration time between 7 and 10 days.

Grape varieties: Listán negro 95% and Negramoll 5%.

Alcohol content: 14% vol.

Wine-tasting note: Of a cherry red colour with violet hues, good depth, lively and brilliant, the aroma being intense and fruity, rich in hints of red fruits. In the mouth it is dry, with a good structure, balanced in its components and lightly tannic, a very agreeable and persistent finish.

Recommendations

Serving temperature: 14° C

Food combining: White and red meats, roasts, cheeses, poultry, pulses...

Awards:

Alhóndiga Regional Contest: VII Contest III Prize, VIII Contest III Prize, IX Contest III Prize, X Contest II Prize

AgroCanarias Regional Contest: Grand Gold Medal in 2006.

LOGISTICS DATA

EAN Code: 8424242000215

Dimensions

Europalet

High: 152 cm

Width: 80 cm.

Long: 120 cm.

Weight: 864 kg. + 20 kg. palet

Number boxes: 96 boxes

Base: 24 boxes

Height: 4 layer

Box

High: 34 cm.

Width: 16 cm.

Long: 24 cm.

Weight: 9 kg.

Number bottles

per box: 6 bot.

Bottle:

High: 31,3 cm.

Width: 7 cm.

Long: 7 cm.



ALLERGENS

Contains sulfites within authorized in Regulation (EC) No 606/2009 of 10 July 2009 laying down provisions for implementing Regulation (EC) No 479/2008 as regards the categories of parameters grapevine products , oenological practices and the applicable restrictions.