

EL ANCÓN RED 4 MONTHS IN CASK

Production: For production, the stalks are removed and the grapes are macerated for 1 days. Ageing 3 or 4 months in a cask, 75% American oak and 25% French oak.

Grape varieties: Listán Negro.

Alcohol content: 13,5 % vol.

Wine-tasting note: Intense cherry color. Jammy aroma, creamy oak, fine cacao, sweet spices. Concentrated, persistent and toasty in mouth.

Recommendations:

Serving Temperature: 16°C

Food Combining: Grilled red meats, roasts, game casseroles, cold meats, cured cheeses...

Awards

Brussels World Wine Tasting Contest: Gold Medal in 2014

UEC Contest of Young Wines: Gold Baco in 2014

Alhóndiga Regional Contest: Silver Alhóndiga in 2013, Bronza Alhóndiga in 2014.

Contest Agrocanarias Silver Medal in 2013.

LOGISTICS DATA

EAN Code: 8424242000444

Dimensions

Europalet

High: 152,5 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: 32,5 cm.
Width: 16 cm.
Long: 23,5 cm.
Weight: 9 kg.
Number bottles per box:
6 bot.

Bottle:

High: 31,5 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.

