

EL ANCÓN RED

Production: 10 days in vat, macerated with the skins at fermentation temperatures of between 28 and 30°C.

Grape varieties: Listán Negro

Alcohol content: 13 % vol.

Wine tasting note: Clean, brilliant cherry-red, balanced and persistent to taste, Rich in fruity aromas with reminders of red fruits.

Recommendations

Serving temperature: 14°C

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

Awards

Brussels World Wine Tasting Contest: Gold Medal in 2014.

International Spanish Wine Competition Bacchus: Gold Bacchus in 2012.

Alhóndiga Regional Contest: Golden Alhóndiga in 2012 and 2014, Bronze Alhóndiga in 2013

Wine competition of Ycoden Daute Isora 2013: first prize in red.

Contest Agrocanarias: Silver medal in 2014.

Asociación Española de Periodistas y Escritores del Vino (AEPEV): Best young red wine in 2011.

LOGISTICS DATA

EAN Code: 8424242000437

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: 15,5 cm.

Long: 24 cm.

Weight: 9 kg.

Number bottles per box:

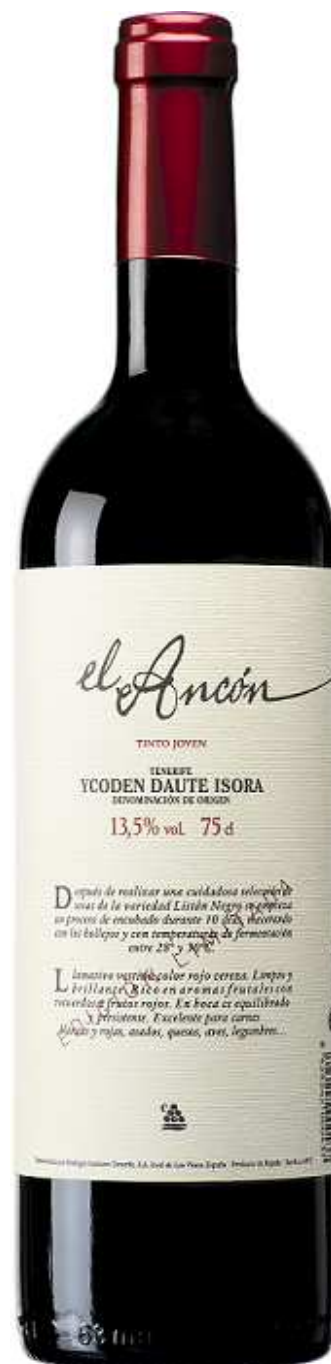
6 bot.

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.