

## VIÑA NORTE MATURE RED

**Production:** 15 days in the vat. Fermentation temperature of between 28 and 30°C. 12 months in French Oak casks.

**Grape varieties:** 90% Listán Negro and 10% Negramoll.

**Alcohol content:** 14% vol.

**Wine tasting notes:** Bright ruby red overall appearance with deep-red edgings. Clean and brilliant. Distinct varietal aromas with notes of black fruits and shady forests over a mineral base. In mouth it is pleasant and well structured. Tasty and well-balanced evolution, with an aftertaste that brings back the aroma appreciated in the "nose" phase, with a persistent finish.

### Recomendations

**Serving temperature:** 16° C

**Food combining:** grilled red meats, roasts, game casseroles, cold meats, cured cheeses.....

### Awards:

**Brussels World Wine Tasting Contest:** Grand Gold Medal in 2004, Gold Medal in 2006, Silver Medal in 2000, 2007, 2008 and 2011.

**Ljubljana International Wine Contest:** Gold Medal in 2002, 2003 and 2004.

**International Spanish Wine Competition Bacchus:** Bacchus Gold in 2008.

**Alhóndiga Regional Contest:** First prize in XX Contest, First prize in XIV Contest, First prize in XXI Contest.

**Contest Agrocanarias:** Special Distinction in 2003, Gold Medal in 2010 and 2011.

## LOGISTICS DATA

**EAN Code:** 8424242000086

### Dimensions

#### Europalet

**High:** 152 cm

**Width:** 83 cm.

**Long:** 120 cm.

**Weight:** 749 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.