

VIÑA NORTE TRADITIONAL RED

Production: Grapes are destalked and pressed lightly to liberate the must more easily. Fermentation temperature 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, lively and brilliant, good depth, the aroma is intense and fruity, rich in tastes, reminders of red fruits. In the mouth it is dry, with good balanced structure in its components and lightly tannic, a very agreeable and persistent finish.

Recomendations

Serving Temperature: 14°C.

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

Awards

UEC Contest of Young Wines: Bronze Baco in 1996.

International Zarcillo Wine Tasting Awards: Finalist in 1996.

Alhóndiga Regional Contest: VI Concurso II Prize, XVII Concurso II Prize, XVIII Concurso, River's Alhóndiga, XXVI Concurso, River's Alhóndiga

Contest Agrocanarias Gold metal in 2005, Gold metal in 2006, Gold metal in 2011.

LOGISTICS DATA

EAN Code: 8424242000017

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.