

VIÑA NORTE RED 6 MONTHS IN CASK

Production: 10 days in the vat. Fermentation temperature of 28 to 30° C. Six months in American Oak casks.

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

Alcohol content: 14% vol.

Wine tasting notes: This wine presents an attractive cherry red colour, rich and lively with purplish hues. Clean and brilliant. Potent fruit bouquet with notes of good wood. In mouth it has a good initial impression, vigorous and full-bodied. It has an eloquent finish, lingering and persistent.

Recomendations

Serving temperature: 16° C

Food combining: veal meat, pork meat...

Awards

Vinalies of Paris: Vinalia Silver in 1997, Silver Medal in 2006.

International Zarcillo Wine Tasting Awards: Zarcillo Bronze in 1999.

Brussels World Wine Tasting Contest: Gold Medal in 2000 Silver Medal in 1996, 2008 and 2011.

Ljubljana International Wine Contest: Silver Medal in 2004.

International Spanish Wine Competition Bacchus: Bacchus Gold in 2004, Bacchus Silver in 2002, 2006 and 2008, Bacchus Bronze in 2000.

Alhóndiga Regional Contest: First prize in VI Contest, Second prize in XIX Contest.

Contest Agrocanarias: Grand Gold Medal in 2005, Gold Medal in 2004, Silver Medal in 2002 and 2006, Best Canary Island Wine in 2005.

LOGISTICS DATA

EAN Code: 8424242000048

Dimensions

Europalet

High: 152 cm

Width: 80 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.