

ESTRATOS, ROBLE

D.O. BULLAS



Wine made with grapes of the Monastrell variety, selected at their optimal moment of ripeness to offer wines that contribute the typical aromas and tastes of a young wine, but with enough structure to withstand a short stay in barrels, which helps to give them more complexity and finesse.

APPEARANCE

Bigarreau cherry red, medium-to-high robe, clean and brilliant.

BOUQUET

Aroma with a good intensity, with presence of red and black fruit and woody undertones reflected in toasty and mineral aromas, elegant, fine and harmonious.

PALATE

This is a medium-bodied wine in the mouth, with good acidity, which makes it pleasant and easy to drink, balanced and expressive. The finish has fruity aromas perfectly accompanied by those contributed by the wood, with average persistence and mineral reminiscences.

Vintage: 2010

Grape varieties: 100% Monastrell

Oak Aged: 4 months

Alcohol: 14'5%

Tap: Natural Cork

Weight per bottle: 1.170 gr.

High: 316 mm

Logistical data:

	12 bot. cases
Cases per pallet	60
Layers per pallet	5
Weight per case	14,5 kg.
Weight per pallet	890 kg.
Case dimensions (h-w-l)	32 x 23'1 x 30'5 cm

