

TESORO DE BULLAS, RED

D.O. BULLAS



Wine made using Monastrell grapes, harvested when fully ripe to offer medium-bodied, fresh, fruity, young wines. The winemaking focuses on obtaining the highest quality these grapes have to offer both in colour related compounds and typical aromas of this variety. These substances build up in the skin of the berries and so the aim is to extract them in each process while making the wine avoiding any action which could degrade them. The must is gently obtained by extending the maceration process with the skins long enough to reach the highest quality avoiding too astringent and herbal aromas and flavours. The fermentation process is carried out under controlled conditions within a temperature range of 22-24 °C so that the primary and secondary aromas can be kept in the wine and at the same time the phenolic extraction so important to the colour and structure of the wines is enabled.

APPEARANCE: Garnet in colour with violet highlights probing its youth, medium-to-high intensity colour, clean and bright.

BOUQUET: Intense and aromatic nose, very fruity and with a notable red fruit presence (strawberry, currant, plum) which evolves in the glass to herbal and flower nuances (fennel and violets)

PALATE: Smooth and fresh in the mouth, easy to drink, just the right tannin with a polished and not aggressive astringency at all, good structure and notable fruitiness. Fruity and floral retronasal, medium-to-high persistence resulting in a serious, balanced, with good acidity, long lasting wine.

Vintage: 2016

Grape varieties: Monastrell

Alcohol: 14 %

Tap: Synthetic

Weight per bottle: 1.130 g.

High: 301 mm

Logistical data:

	6 bot. cases
Cases per pallet	125
Layers per ballet	5
Weight per case	7'1 kg.
Weight per ballet	890 kg.
Case dimensions	36-13-19
EAN CODE (Bottle)	8420369000084
DUN	18420369010172

