

UCENDA, MONASTRELL

D.O. BULLAS



Wine made with Monastrell variety grapes, selected at their optimal moment of ripeness to offer medium-bodied wines, fresh, young and fruity. The production of this wine is centred on obtaining the maximum quality that these grapes have the potential to contribute in both compounds related to the colour and this variety's typical aromas.

APPEARANCE

Deep red wine with violet reflections indicating that it is young, medium-to-high colour intensity, clean and brilliant.

BOUQUET

Intense, aromatic nose, very fruity with a considerable presence of red fruits (strawberry, redcurrant, plum) which develop in the glass into herbaceous and flowery nuances (fennel and violets)

PALATE

Smooth, fresh attack, easy to drink, just the right amount of tannin with reduced astringency and not at all aggressive, well structured and notable fruitiness. Fruity and floral finish, with a medium-to-high persistence, resulting in a serious, balanced wine with good acidity and considerable follow-through

Vintage: 2014

Awards:

GOLD MEDAL in **"BERLINER WEIN TROPHY 2015"**

Grape varieties: 90% Monastrell y 10% Syrah

Alcohol: 14 %

Tap: Synthetic

Weight per bottle: 1.150 gr.

High: 301 mm

Logistical data:

	12 bot. cases
Cases per pallet	60
Layers per pallet	5
Weight per case	14'2 kg.
Weight per pallet	875 (Eu) / 880 (Am) kg
Case dimensions	311 x 230 x 307 mm

