

UCENDA, ROSE

D.O. BULLAS



Wine made with Monastrell variety grapes, grown in cool areas, slow to ripen, which increases the synthesis and accumulation in the berries of this cultivar's typical aromatic compounds and maintains a high natural acidity, perfectly integrated throughout the wine, which emphasises its youthful freshness.

APPEARANCE

Wine with an elegant appearance, pretty and brilliant. Colour of medium-to-high intensity, with very lively reds, a raspberry shade and violet highlights that indicate its explosive youthful nature.

BOUQUET

This wine has a very aromatic nose, with a great deal of red fruit well ripened by the sun accompanied by aromas of a cake and bun shop and some very elegant vegetal reminiscences.

PALATE

A very rich and full-bodied wine to taste, with a smooth but lively attack in the mouth where the result of good ripening combines perfectly with a high fruity acidity. Velvety, sweet, and well-structured, revealing its youthful freshness.

Vintage: 2015

Grape varieties: 100% Monastrell

Alcohol: 14%

Tap: Synthetic

Weight per bottle: 1.140 gr.

High: 301 mm

Logistical data:

	12 bot. cases
Cases per pallet	60
Layers per pallet	5
Weight per case	14 kg.
Weight per pallet	865 (Eu) / 870 (Am).

