

# SEÑORIO DE BULLAS, CRIANZA

D.O. BULLAS



This wine is the result of a privileged selection of grapes of the Monastrell and Shiraz varieties, grown in a surrounding area that has an ideal microclimate to become perfectly ripe grapes in order to obtain well structured and complex wines.

The ageing barrel takes place of 12 months in 225 litres barrels made of American and French oak and once bottled, are maintained in a climatic controlled conditions so that perform an ageing in bottle during 12 months until to obtain an harmony organoleptic balanced wine.

## APPEARANCE

Very intense cherry red, deep, bright, with a good tear formation and a beautiful presentation.

## BOUQUET

Clean fragrances, which perfectly integrate sensations of a quality grapes and the final confirmation of a modern and correct ageing process. Presence of ripe red fruit (blackberry, morello cherry...) accompanied by the smell of spices balsamic, shrub lands, leather and liquorice aromas.

## PALATE

The initial taste in the mouth is smooth but with structured sensations, very elegant and expressive. The continuous flavours in the mouth, rounded and velvety ones, with harmonious tannins, a warm yet balanced wine with the right amount, lively and fresh. Resulting so in a serious but nice wine, balanced with a pleasant after taste, longer and intense...

**Vintage:** 2013

**Grape varieties:** 75% Monastrell – 25% Syrah

**Alcohol:** 14.5 %

**Tap:** Natural

**Weight per bottle:** 1.320 gr.

**High:** 316 mm

## Logistical data:

	6 bot. cases
Cases per pallet	80
Layers per pallet	10
Weight per case	8 Kg
Weight per pallet	662 Kg
Case dimensions (h-w-l)	31'9 x 15'7 x 23'1 cm
EAN	8420369000756
DUN	18420369000203

