

TESORO DE BULLAS, SELECCIÓN

D.O. BULLAS



Wine made from grapes of Monastrell variety, selected at their optimal moment of ripeness to offer wines which provide aromas and flavours characteristic from a young wine but with a great structure able to go through a short time in the barrel gaining this way complexity and finesse. 225 litres American and French oak barrels, with no more than three years old are used to promote the exchange of aromas and ellagic tannins in a gradual way. The Oak ageing lasts four months and once the wine is bottled, it undergoes an ageing process in the bottle long enough to be balanced and harmonised so that we obtain a wine fully expressing its entire quality.

APPEARANCE: Deep bigarreau cherry red, clean and bright.

BOUQUET: Intense aroma, great freshness, touches of ripe red stone fruit, spices, sweets and strong mineral and balsamic character.

PALATE: Flavoursome in the mouth, fleshy, concentrated taste, with an excellent varietal expression and elegant texture. Long finish and a good but polished tannin.

Vintage: 2012

Award:

SILVER MEDAL in *“MUNDUS VINI 2014”*

Grape varieties: Monastrell

Alcohol: 14,5%

Tap: Natural

Weight per bottle: 1.500 gr.

High: 329 mm

Logistical data:

	6 bot. case
Cases per pallet	125
Layers per pallet	5
Weight per case	9'3 kg.
Weight per pallet	1185 (Eu)/1190 (Am) kg.
Case dimensions (h-w-l)	36-13-19

