



CAPITOL

TEMPRANILLO - MERLOT

YOUNG RED

VARIETIES

Tempranillo (known locally as *Ull de Llebre*) and Merlot

ALCOHOL CONTENT

13% vol

VINIFICATION

The must is fermented in contact with the grape skins at 28° C over 10 days. This maceration allows a good tannic structure to be drawn out and gives the wine a superb colour while preserving the unique personality of the Tempranillo variety.

TASTING NOTE

A wine with a bright surface and good depth. Aromas of ripe fruit such as raspberries or red currants. Very flavourful in the mouth, balanced, rich in fruity aromas, big and tenacious with hints of strawberry and liquorice.

SERVING TEMPERATURE

14-18°C

PRESENTATION

BOTTLE 75cl. Bordelais STOPPER Natural cork

EAN BOTTLE CODE 8427221027524 CAPSULE Complex

CASE
6 x 75cl. bottles
Cardboard dividers
Weight - 8.60 Kg. Height - 30 cm. Width - 17 cm. Length - 25 cm.

PALLETISING - EUROPALLET
Height - 139 cm. Width - 80 cm. Length - 120 cm.
Cases per deck - 21 Number of decks - 4
Cases per pallet - 84
Weight per pallet - 750 Kg.

