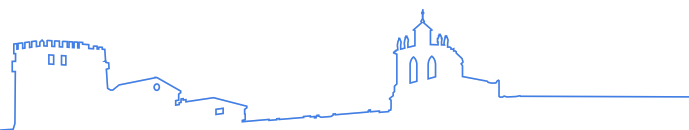


# CRINEL

*negre de l'alba*



TARRAGONA  
DENOMINACIÓ D'ORIGEN

## VARIETIES

Tempranillo - Merlot

## ALCOHOL CONTENT

13% vol

## VINIFICATION

The must is fermented in contact with the skins at 28° for about 10 days. This maceration ensures a good tannin structure, fine colour and the preservation of the unique character of the Tempranillo grape.

## TASTING NOTE

Aroma of ripe fruits such as raspberry and red and black durrants. The wine is lasting in the mouth and persistent with fruity and spicy notes.

## PAIRING SUGGESTIONS

Recommended with red and white meats, casseroles, all kinds of roasts and cured, semi-cured and blue cheeses.

## SERVING TEMPERATURE

12-16°C

## PRESENTATION

BOTTLE  
Bordelais

STOPPER  
Natural cork

EAN BOTTLE CODE  
8427221021447

CAPSULE  
Complex

## CASE

6 x 75cl. bottles  
Weight - 8.20 Kg. Height - 33 cm. Width - 15 cm. Length - 23 cm.

## PALLETISING - EUROPALLET

Height - 188 cm. Width - 80 cm. Length - 120 cm.  
Cases per deck - 25 Number of decks - 5  
Cases per pallet - 125  
Weight per pallet - 1050 Kg.

