



EL VERS



EL VERS TEMPRANILLO MERLOT

VARIETIES Tempranillo – Merlot

DENOMINATION OF ORIGIN Catalunya

ALCOHOL CONTENT 13% vol.

VINIFICATION The must of each variety is fermented in contact with skins at 28 °C for 10 days. This maceration allows extraction of a good tannic structure, good colour and means that the character of the tempranillo and merlot is retained.

TASTING NOTE Aromas of ripe fruits such as raspberry and currants. The palate is broad and persistent with fruity notes and spices.

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

SERVING TEMPERATURE 12 – 16°C

PRESENTATION

BOTTLE 75cl. Burgundy.

STOPPER 44mm. x 23 mm. natural cork.

CAPSULE 60 mm complex aluminium.

FRONT/BACK LABEL Self-adhesive wine-label.

