



TECHNICAL DATA

D.O. Valencia
Organic Red Wine
Varietals: 100% Bobal
Alcohol: 13,00 %

WINEMAKING PROCESS

Harvest category: Organic - Manufacture Process: Organic

Vineyard: El Renegado is a spectacular state of 200 ha. of vines in the rolling hills of Utiel, Valencia. Another 100 ha. are due to come into production shortly.

Climate: Winters are cold, the summer are hot and dry. Spring and autumn are the main periods for rain.

TASTING NOTES

Deep cherry red color with a light violet rim. On the nose there is great aroma of ripe fruits of the forest, strawberries, and raspberries. With a light vanilla toastiness and hints of licorice and spices. On the palate it is full bodied and fruity with well rounded tanins, great acidity and light vanilla notes with a touch of smokiness. A well balanced wine with a persistent finish.

FOOD PAIRING

Ideal on its own, with a BBQ, grilled red meat or Manchego cheese.

LOGISTICS

Presentation in carton of 6 bottles. Bottle of 0,75 ml
Case weight: 7,32 kg
Cases per pallet: 104 cases/6 bottles - 781 kg
Pallet: 120*80*151
Bottle Bar Code: 843700717470

