

Origin and type

Reference	BI351TR005SL2
Denominacion	D.O. Bierzo
Type	Dry Red Wine
Area of Production	Valtuille de Abajo and Cacabelos
Grape %	100% Mencía



Vineyard & Elaboration

Surface	3 Ha
Soil	Red clay, sandy and slate
Rainfall	750 l/year
Vine medium age	80 years
Plantation density	3.000
Yields	5 tons/ha
Type of plantation	Alverello
Harvest	Manual, boxes of 15kg
Yeast	Indigenous
Fermentation tanks	Stainless Steel
Fermentation Temp	Max 24 °C
Fermentation length	21 days
Filtration & Clarification	Yes
Oak ageing	6 months
Type of Oak	French
Bottle ageing	Min. 12 Months
Bottles Produced	10.000
Consumption	5 years
Drinking temperature	16 °C



Analysis

Alcohol	14 % alc.
Total acidity	6.5 gr/l
Total Sulfur	45 mg/l
Residual sugar	1.5 gr/l

Packaging

Cork mat., size	Natural	Bottle Size & Vol.	296 mm
Capsule mat., color	Black	Label details	Name, DO and grape variety
Bottles per case	12	Back label details	All legal texts
Case weight	15 kg	Bottling date printed	
EAN Code	8437002716028		
Cases per pallet	60 EUR 7 70 US		
Bottles per pallet	720 EUR / 840 US		

Tasting notes

Sight
Nose
Mouth
Aftertaste

