

Origin and type

Reference	MA311TB050XB6
Denominacion	D.O. Manchuela
Type	Dry Red Wine
Area of Production	La Manchuela
Grape %	100% Syrah

Gold Millesime Bio 2017, Gold Asia Wine Trophy 2016, Gold Berliner Wine Trophy 2016, Silver New Wine 2016



Vineyard & Elaboration



Surface	
Soil	Calcareous Clay
Rainfall	300-400mm
Vine medium age	30 Years
Plantation density	2000 Vines/HA
Yields	6000 Kg/HA
Type of plantation	Vase
Harvest	Manual, once per year
Yeast	Indigenous
Fermentation tanks	Concrete and steel
Fermentation Temp	25°C
Fermentation length	15 days
Filtration & Clarification	Only filtration
Oak ageing	Over its own lees
Type of Oak	
Bottle ageing	None
Bottles Produced	30000
Consumption	Immediate
Drinking temperature	15 - 17°C



Analysis

Alcohol	13,5%
Total acidity	4,81
Total Sulfur	60
Residual sugar	3,8

Packaging

Cork mat., size	Microgranulat 38*24mm	Bottle Size & Vol.	310mm 0,75cl
Capsule mat., color	Complex Black/Purple	Label details	Name, DO and grape variety
Bottles per case	6	Back label details	Name, DO, variety, legal text, brief introduction
Case weight	9,5 KG	Bottling date printed	No
EAN Code	8423110751075		
Cases per pallet	105 (EUR) 140 (VMF)		
Bottles per pallet	630 (EUR) 840 (VMF)		

Tasting notes

Sight	Ruby red with violet hues
Nose	Predominantly red fruit aromas: acidic strawberry, raspberry and cherry with violet nuances
Mouth	The fruity and staggered flavours coming together in a fresh and seductive finish
Aftertaste	Great aroma and balance, an excellent option to be served with red meats and game, turkey or pork. It is also perfect for

