### Origin and type

| Reference          | MA311TB050XB6  |
|--------------------|----------------|
| Denominacion       | D.O. Manchuela |
| Туре               | 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



Surface Soil

Rainfall

# Vineyard & Elaboration



Cueva Llana



#### 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** 25ºC **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 - 17ºC

## Packaging

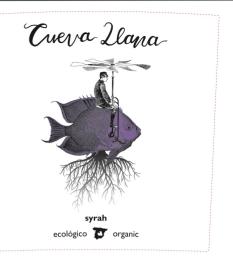
| Bottles per case   | Microgranulat 38*24mm<br>Complex Black/Purple<br>6 | Bottle Size & Vol.<br>Label details<br>Back label details | 310mm 0,75cl<br>Name, DO and grape variety<br>Name, DO, variety, legal text, brief |
|--------------------|--|---|--|
| Case weight        | 9,5 KG   |   | introduction   |
| EAN Code           | 8423110751075                                      | Bottling date printed                                     | No   |
| 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 |
|            |   |

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Analysis 13,5% Alcohol

4,81 60

**Total acidity Total Sulfur** 

Residual sugar 3,8

**Calcareous** Clay

300-400mm