

12 MONTHS IN AMERICAN AND FRENCH OAK BARRELS AT 50/50.



www.vidum.es info@vidum.es tel.: (+34) 976 38 05 58 c/ Teniente Coronel Valenzuela, 5, 1, 50004, Zaragoza, Spain How about taking a selfie to capture a special moment? Click, look at the photo and... :-O Wow! Is that me? Capture the animal inside you!

He is a real dandy, for there is nothing better for him than well-made clothes or getting to know the new fashionable places in the big city, in order to enjoy at sunset a classy wine like this monastrell, with its taste of ripe fruit, vanilla and wood fragrances since it has been aged for 12 months in French and American oak barrels.

CARACTERISTICS

Variety: 100 % Monastrell

Alcohol content: 14 % vol.

Sugar content: 3,5 g/L

TASTING NOTES

Cherry colour at sight. Ripe fruits and new oak wood very well integrated with fragrances of vanilla.

Definitely elegant in the nose.

Extremely expressive and very well-balanced, full-bodied wine.

A PERFECT PARTNER FOR

Red meat, grilled meat, ribs and spicy courses.

LOGISTICS

Bottle	Bordeaux 75 cl conical
Bottles/carton	6
Cartons/pallet	105
Cartons/40 ft (pallet)	2520

