# POSE

**4 MONTHS IN AMERICAN AND FRENCH OAK BARRELS AT 50/50**

*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 one of those people who is able to truly enjoy the small everyday moments such as the fresh morning breeze, the smell of wet soil or the fruity and oaky nuances of the monastrell since it has been aged for 4 months in French and American oak barrels.*

## CARACTERISTICS

**Variety:** 85 % Monastrell-15 % Syrah

**Alcohol content:** 14 % vol.

**Sugar content:** 3,5 g/L

## TASTING NOTES

It is a high layer wine, where a perfect balance between fruity aromas and new oak wood is appreciated giving to the wine unique and great expression features.

## 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 |

www.vidum.es
info@vidum.es
tel.: (+34) 976 38 05 58
c/ Teniente Coronel Valenzuela, 5, 1, 50004, Zaragoza, Spain

VIDUM