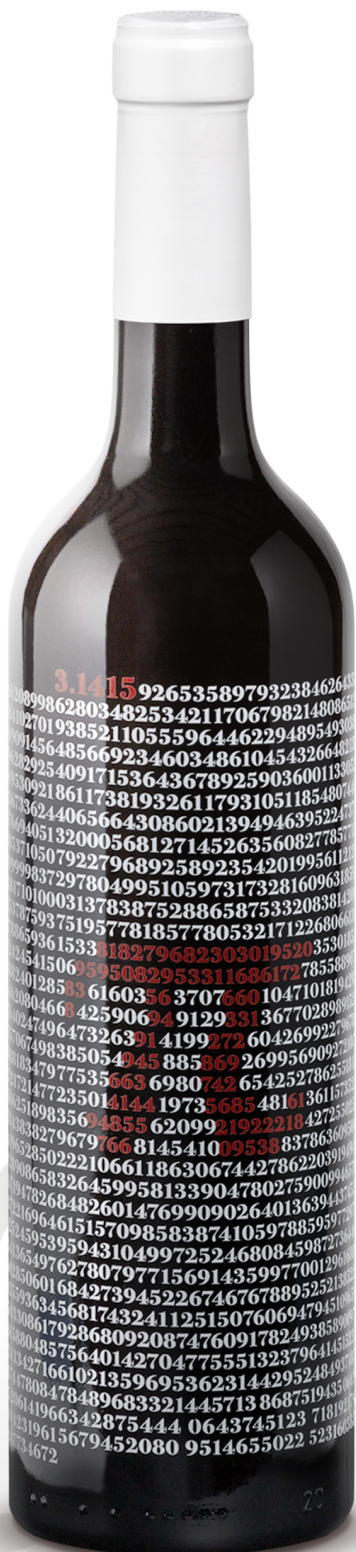



PI - 3,1415




Origin	Spain	
Region	Aragón	
Variety	100% Concejón	
Vineyard Age	90 - 100 years	
Production	1000 kg/ha	
Soil	Stony	
Altitude	900 - 1000 m	
Viticulture	Traditional	

Production

Harvest	Manual	
Alcoholic Fermentation	Inox vats fermentation controlled at 25°. Autochthonous yeast	
Malolactic Fermentation	In oak barrels	
Time in barrel	12 months in American, European and French oak	
Time in bottle	> 6 Months	

Tasting

Colour	Cherry red, very deep with purplish tints.	
Nose	Fragrant nose of mature red and black fruits. Elegant vintage aromas, with hints of cocoa and tobacco. Complex and elegant.	
Mouth	Unctuous on the mouth, fat and very glyceric. Sweet tannins, round and velvety.	



Food pairing

Due to its singular qualities this wine is ideal with red meats, Serrano ham and cured cheeses.

Serving temperature 17-18°C



Logistics

GTIN 13	8157220100736		
Bottle			
Type	Bordelaise		
Height	325 mm		
Diameter	74.4 mm		
Weight (empty)	560 gr		
Box			
Dimensions (LxHxD)	23 x 16 x 33.5 cm	31 x 23.5 x 33.5 cm	
Capacity	6 bottles	12 bottles	
Weight	7.5 kg	15 kg	
Palettes			
Class	EUR	AMERICAN	
Dimensions (LxHxD)	120 x 80 x 183 cm	120 x 100 x 183 cm	
Amount of bottles	720	900	
Weight	920 kg	1145 kg	