


SEÑORÍO DE AYUD




Origin	Spain	
Region	PDO Calatayud	
Variety	Merlot, Garnacha, Cabernet Sauvignon and Shiraz	
Vineyard Age	30 years	
Production	3000 - 4000 kg/ha	
Soil	Slate and stony	
Altitude	800 - 900 m	
Viticulture	Organic farming	


Production

Harvest	Manual	
Alcoholic Fermentation	Inox vats fermentation controlled at 25°. Autochthonous yeast	
Malolactic Fermentation	In oak barrels	
Time in barrel	4-6 months in American, European and French oak	
Time in bottle	> 6 Months	



Tasting

Colour	Mature cherry red, with purplish tints.	
Nose	Extremely accentuated mineral character. Spicy overtones (vanilla, cinnamon, pepper and clove). Highly toasted. Mature black fruit, somewhat jammy.	
Mouth	Fine body, dense, meaty and muscular. Good tannic strength, tannin round and silky.	

Food pairing

An excellent accompaniment to all kinds of meats, stews and game.		
Serving temperature	15°C	

Logistics

GTIN 13	8420560000722		
Bottle			
Type	Bordelaise		
Height	300 mm		
Diameter	76 mm		
Weight (empty)	450 gr		
Box			
Dimensions (LxHxD)	21 x 16 x 30.5 cm	31 x 23.5 x 30.5 cm	
Capacity	6 bottles	12 bottles	
Weight	7.2 kg	14.4 kg	
Palettes			
Class	EUR	AMERICAN	
Dimensions (LxHxD)	120 x 80 x 155 cm	120 x 100 x 155 cm	
Amount of bottles	720	900	
Weight	864 kg	1080 kg	