



CRISTATUS RED



The red young wine is made out of Monastrell with manual harvest at the optimum stage of ripeness of the grapes. Fermentation-maceration takes place in stainless steel tanks at temperatures from 20-24 °C to extract from grape skins as much colour and variety of aromas as possible. Maceration lasts from 5 to 10 days.

WINE TASTING NOTES

Colour

Red cherry colour with purple hues of medium-high intensity.

Nose

Very expressive with aromas of red ripe fruits, blackberries with spicy/balsamic hints.

Palate

Wide and meaty with soft tannins, smoothly filling the mouth with the taste of mature fruits, leaving a long, fruity aftertaste.

Food pairing

Red meats, blue fish, stews, rice and pasta dishes, cured cheese.

Serving temperature

15° - 18° C

ANALYTICAL DATA

Alcohol 13,5%
 Total acidity 4,7 g/l
 Volatile acidity 0,50 g/l
 Residual sugar 1,7 g/l
 Total sulphates 70 mg/l

*Analytical data for guidance



PRODUCT (unit)

Bottle	Light Bordeaux
Height	30 cm
Width	7,5 cm
Glass weight	390 g
Gross weight	1150 g
Stopper	Screwcap
EAN code-bottle	8437003095429

PACKAGING (12 units/case)

Length	30,5 cm
Width	22,5 cm
Height	31,5 cm
Volume	21,6 dm ³
Total weight	14 kg
EAN code-case	8437003095450

EUROPALLET (720 units)

Length	120 cm
Width	80 cm
Height	170 cm
Volume	1,63 m ³
Cases x pallet	60
Cases x height	12
Heights	5
Total weight	860 kg