



PINOSO CLÁSICO organic



A very special organic red wine with big personality thanks to the queen of our vineyards, the Monastrell. These grapes are selected especially for the elaboration of this wine, coming from our special selection of old plots located in medium/high zones (500 to 700 m) and with low yields. In this way we obtain very concentrated grapes of enormous organoleptic complexity. The maceration after soft de-stemming is realised in stainless steel tanks for 25 days at a controlled temperature and with continuous over-pumping. All the power of the varieties is intensified by leaving it in oak barrels (50% French and 50% American) for 6-12 months, where the wine acquires a balance in its notes and flavours and finally the wine is left to mature for extra 12-18 months in bottle prior to release.

WINE TASTING NOTES

Colour

Attractive intense deep red cherry colour

Nose

Powerful with aromas of ripe fruits, roasting and smoky notes.

Palate

Round and well-structured, ripe, good entrance and persistence. Alcohol, fruit and wood are integrated in harmonious balance making the wine very pleasant.

Food pairing

Roast meat, game, grilled red meats or barbecues, rice dishes with game, cured cheeses.

Serving temperature

15° - 18° C

ANALYTICAL DATA

Alcohol 14,5%
Total acidity 5,0 g/l
Volatile acidity 0,56 g/l
Residual sugar 2,2 g/l
Total sulphates 60 mg/l

*Analytical data for guidance



PRODUCT (unit)

Bottle	Bordeaux
Height	31,6 cm
Width	7,5 cm
Glass weight	540 g
Gross weight	1300 g
Stopper	Cork
EAN code-bottle	8437003095191

PACKAGING (6 units/case)

Length	23,5 cm
Width	16 cm
Height	33 cm
Volume	12,41 dm ³
Total weight	8,03 kg
EAN code-case	8437003095849

EUROPALLET (750 units)

Length	120 cm
Width	80 cm
Height	180 cm
Volume	1,73 m ³
Cases x pallet	125
Cases x height	25
Heights	5
Total weight	1.024 kg