

BODEGA VIÑA MAMBRILLA – DESIGNATION OF ORIGIN “RIBERA DEL DUERO”

TECHNICAL DATA SHEET “ALIDIS” RED WINE



Designation of Origin: Ribera del Duero

Vineyards: With selected grapes from the best vineyards in the area. Made exclusively from own vineyards.

Grape variety: 100% Red grape of the area

Maceration: 15 days with controlled temperature less than 28°.

Elaboration: After a very careful and elaborate vintage, begins the following process: reception and selection of the grape, according to the degree and years of the vine, either for young or for aged wines.

The clusters are cleaned, before fermentation, and we obtain appropriate wines for a long period of aging

During fermentation, the must passes from the bottom to the top of the tank, while temperature remains constant.

All with the purpose that the process can be carried out uniformly, and that none of flavorings contained in the must may be lost.

After the fermentation, the solids are separated and the wine is transferred to the storage tanks, where it is subjected to quality control.

Aging: 20 months in French oak barrels and 12 months in bottle.

Tasting notes:

Color: attractive cherry red.

Taste: light and fresh, balanced, easy to drink and with a final taste to fruit.

Analytical data:

Alcoholic strength: 13,5° vol

Optimal consumption temperature: 15°

Remarks: Due to its natural processing without chemical additives, it is possible to find some precipitate in the bottle but it does not modify its organoleptic qualities or the quality of them, so we recommend decanting before serving at the table.

Other information:

12 Units per box

80 Boxes per pallet

960 Units per pallet