



CLAVILEÑO

CRIANZA

VINIFICATION

Spectacular blend of Tempranillo and Cabernet Sauvignon grapes, selected from among the ripest strains of our vineyards. Strong structure as resulted of the optimum maturation, maceration and fermentation processes.

Breeding is conducted in both French and American oak barrels during a minimum period of 6 months. The aging process is completed in the bottle.

TASTING NOTES

Bright, deep and concentrated claret colour.

Medium intensity of aroma, where the noble wood flavour is ideally noticed.

Light and clean with a pretty tannic expression on the palate. It has a very powerful aftertaste.

FOOD PAIRING AND SERVICE TEMPERATURE

Ideally accompany with red meat, cheese, pasta or pate.

Serve between 18 – 20 °C (64 – 68 °F)

LOGISTIC INFORMATION

Clavileño - Crianza 75 cl.
EAN Code: 8437001803057
Closure: Cork

- ▶ 6 bottles / box
- 100 boxes / European Pallet
(0,80 x 1,20 x 1,44 m.)
- 25 boxes / level
- 4 levels / pallet
- Pallet Weight: 740 kg

