

MISA IMPORTS & CUVÉE
Estates from Spain

BERYNA
 Casa Balaguer



COUNTRY	Spain
APPELLATION	Alicante
VARIETY	Monastrell and Garnacha
AGE OF VINES	+ 45
FARMING	Practicing organic
SOIL	Calcareous clay and Sandstone
ALTITUDE	700 meters
FERMENTATION	Hand Harvested, Monastrell and Garnacha from more than 45 years old vines. Malolactic Fermentation . Cold soaked for four days then whole bunch maceration on the skins for 23 days.
AGING	12 months in French oak.
ALCOHOL	14.50%
PAIRING	Duck ham, Risottos, Pâté, White meat with sauce, Roasted lamb, Stuffed aubergines, Cold meat, Mushrooms, Beef, Pasta with meat sauce.

TASTING NOTES

Dark cherry red color with bright notes. Intense nose of mature black fruits with subtle aromatic hints of eucalyptus and lavender. Complex on the nose with notes of clove, cocoa and esparto grass all present. Full bodied in the mouth with mature ripe tannins, balanced acidity, good structure and grip and a long fresh finish.

LOGISTICS

Packing: 12 bottles			
L: 9.84 In	W: 13.19 In	H: 12.20 In	Wt: 14.75 kg
Pallet: 60 cases x12 bottles			
L: 39,37 In	W: 47,25 In	H: 66,93 In	Wt: 900 kg