

PERLA Tinto

Artiga Fustel



COUNTRY	Spain
APPELLATION	Campo de Borja D.O.
VARIETY	100% Old Vines Garnacha (bush vines)
AGE OF VINES	50-80
FARMING	Practicing organic
SOIL	Limestone and loose, rocky soils. Low levels of organic material
ALTITUDE	500 meters
VINIFICATION	Selected by hand, the grapes are fermented in temperature-controlled stainless-steel tanks at 14°C/57.2°F to preserve and develop the aromas. This cool fermentation helps us to preserve the intensity of the ripe berry flavours of the Garnacha grapes and the rich peppery spiciness for which our local grapes are famous
ALCOHOL	14.50%
PAIRING	Barbecued ribs, steaks and grilled vegetables

TASTING NOTES

Deep, rich, purplish tones all the way to the rim of the glass. Intense aromas of ripe red berries and a rich peppery spiciness on the nose. Silky-smooth in the mouth with a long-lasting and pleasant aftertaste.

LOGISTICS

Shipper: 12 bottles

L: 9,96 In	W: 13,23 In	H: 12,20 In	Wt: 14,5 Kg
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Pallet: 55 cases x 12 bottles

L: 39,37 In	W: 47,25 In	H: 67,32 In	Wt: 827.5 Kg
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