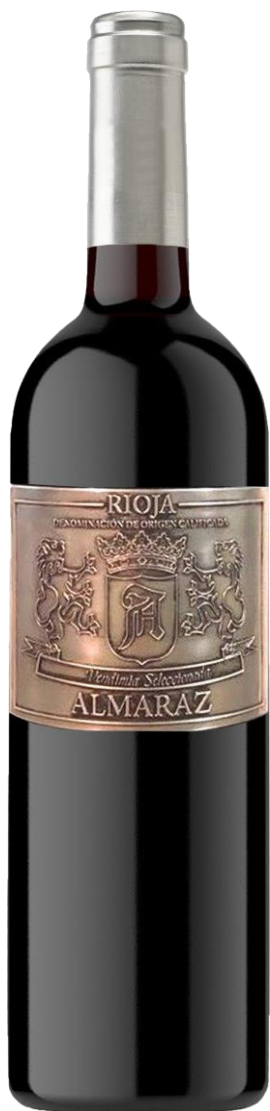


ALMARAZ Vendimia Seleccionada

Bodegas del Medievo



COUNTRY	Spain
APELLATION	Rioja D.O.C.a.
VARIETY	Tempranillo
AGE OF VINES	40
FARMING	Practicing organic
SOIL	Calcareous clay and sandstone
ALTITUDE	550 meters
VINIFICATION	Malolactic fermentation during 14 days at a controlled temperature
AGING	6 months in American oak
ALCOHOL	13%
PAIRING	Perfect pairing with Ibérico bellota ham, roasted lamb, beef Wellington, fillet mignon, suckling pig and all important dishes

TASTING NOTES

Red ruby color with lime glints and purple depth. Prune and apricot flavors with cedar wood and vanillas touch. Full bodied and lengthy finish with balsamic mineral notes.

“Vendimia Seleccionada” means that there is a selection made in the plot to pick up the best for this wine. Not all grapes are suitable for Almaraz, so that is why we made a selection starting for the grapes on the field. We could translate this as “selection of grapes made during harvest”. This wine has from 5 to 6 months in oak.

LOGISTICS

Shipper: 12 bottles			
L: 12,52 In	W: 9,37 In	H: 11,85 In	Wt: 16 Kg
Pallet: 56 cases x 12 bottles			
L: 39,37 In	W: 47,25 In	H: 55 In	Wt: 916 Kg