

# PERLA Tinto

Artiga Fustel



<b>COUNTRY</b>	Spain
<b>APPELLATION</b>	Campo de Borja DO
<b>VARIETY</b>	100% Old Vines Garnacha (bush vines)
<b>AGE OF VINES</b>	50-80
<b>FARMING</b>	Practicing organic
<b>SOIL</b>	Limestone and loose, rocky soils. Low levels of organic material
<b>ALTITUDE</b>	500 meters 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
<b>VINIFICATION</b>	
<b>ALCOHOL CONTENT</b>	14.50%
<b>PAIRING</b>	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				Pallet; 55 C/12			
L:	W:	H:	Wt:	L:	W:	H:	Wt:
9.96 In	13.23 In	12.20 In	14.5 Kg	39.37 In	47.25 In	67.32 In	827.5 Kg