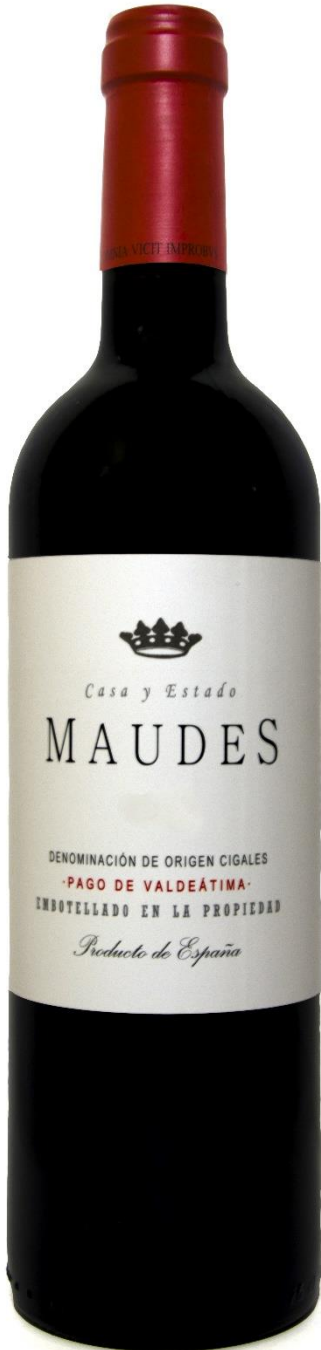


MAUDES

Lezcano Lacalle



COUNTRY	Spain
APPELLATION	Cigales DOP
GRAPE VARIETY	Tempranillo, Merlot
AGE OF VINES	+ 40
FARMING	Sustainable farming
SOIL	Sandy-clay soils and limestone
ALTITUDE	600 m.
VINIFICATION	Hand harvested. Macerated for 25 days at 26-28°C. Fermentation in stainless-steel for another 20 days
AGING	12 months in American oak barrels. 6 months in the bottle before release
ALCOHOL %	15 %
PAIRING	Roasted lamb, grilled chicken, mature cheeses, cold meat, pork stew

TASTING NOTES

Deep and intense cherry color. On the nose it shows nice black plums and toasted notes hues. In the mouth displays balance and persistence. Very good concentration. Intense finish with black fruits.

LOGISTICS

Shipper 6 bottles	VMF Pallet 110 C/6			
24 x 31 x 17.5 cm. 9,6Kg	L: 120cm	W: 100cm	H: 175cm	Wt: 938 Kg