



TEMPRANILLO

SPANISH STORY • DOCA LA RIOJA

BASIC DATA

Area or Appellation of Origin: DOCa La Rioja

GRAPE VARIETY

100% Tempranillo

TECHNICAL CHARACTERISTICS

ALCOHOL CONTENT: 14 % vol

TOTAL ACIDITY: 4,9 g/l.

PH: 3,69

TOTAL SO₂: 44 mg/l

RESIDUAL SUGAR: 2,3 g/l

RELATIVE DENSITY: 0.9915 (20°C/20°C)

VINTAGE

2016

AGEING

Tanks: American oak barrels. Duration: 6 months

TASTING NOTES

APPEARANCE:

Intense cherry red color

NOSE:

Reminds notes woods and sweet spices, with a good combination of fruit and fine wood.

PALATE:

Well balanced, tasty, round and broad with a high persistence.

SERVING SUGGESTIONS

Temperature 16° - 17° C

FORMAT

Bordelaise

Box 6 x 750 ml





AWARDS:

- **Gold Medal** San Francisco Wine Label Competition 2015

Vintage 2015

- **Silver Medal** International Wine Competition Spain 2017

Vintage 2014

- **Gold Medal** CWSA China 2016
- **87 points** Guía Peñin 2017
- **Silver Medal** International Wine Guide Competition 2016
- **Silver Medal** Catavinum 2017

Vintage 2013

- **Gold Medal** China Wine & Spirits CWSA Beste Value 2015
- **88 points** Guía Peñin 2016
- **Silver Medal** Catavinum 2016
- **Silver Medal** ·89 points· San Diego International Wine Competition 2015
- Commended on the Decanter World Wine Awards 2015

Vintage 2012

- **87 points** Peñin Guide 2014
- ★★★★★ **4 stars** Peñin Guide 2014

LOGISTICS:

- **Bottles per pallet:** 630
- **Bottles per box:** 6
- **Boxes per pallet:** 105
- **Boxes per layer:** 21
- **Layer per pallet:** 5
- **Box weight:** 7,02 kg
- **Pallet weight:** 752.10 kg
- **Pallet height:** 160 cm
- **EAN 13:** 8429766263603
- **EAN 14:** 28429766263621

