

MARQUÉS DE NOMBREVILLA ÚNICO

DESCRIPTION

Marqués de Nombrevilla is a wine made from locally grown grapes from high altitude vineyards. The climate stresses the vines with cold nights and long sunny days, ideal conditions for creating wines for lovers of authentic things.

WINEMAKING

Grapes 100% de-stemmed. Fermentation takes place in concrete tanks for 15 days with a gentle extraction. Post-fermentative maceration for 2 weeks using the topping technique (maceration without pumping overs that consists of topping up an already fermented tank with wine of the same origin). This way, it is obtained a more balanced extraction and a lower oxidation of grapes. 12 months in new French barrels of medium toast.

TASTING NOTES

Deep purple color, which reflects the high concentration of the grapes coming from low yielding Grenache old vineyards. Intense nose full of ripe black fruit, spices and a subtle and well integrated French oak flavor. The palate combines a natural high acidity with fine grained tannins, and pronounced fruit aromas. A delicate warm and long finish shows the character of the Mediterranean Grenache.

INFORMATION

Winery
Bodegas San Alejandro

Vintage
2017

Appellation
Calatayud

Variety
Garnacha

Alc./Vol
14,5%

Type of wine
Red wine

LOGISTICS



Capacity: 75 cl.
Dimensions: 300 x 88 mm
Weight: 1,5 Kg.
Barcode: 8424703501947



Layers: 5
Boxes/pallet: 45
Units/pallet: 540
Dimensions: 120 x 80 x 168 cm
Weight: 845 Kg.



Units per box: 12
Dimensions: 36 x 270 x 30,1 cm
Weight: 18,3 Kg.
Barcode: 8424703501954

