

NIÑO DE LAS UVAS, RED WINE

D.O. BULLAS



Wine made with Monastrell variety grapes, selected at their optimal moment of ripeness to offer medium-bodied wines, fresh, young and fruity. The production of this wine is centred on obtaining the maximum quality that these grapes have the potential to contribute in both compounds related to the colour and the typical aromas of this variety.

These compounds can be found in the skin of the berries, that is the reason why our aim is to extract them avoiding at all times any activity which could degrade them.

In order to obtain a quality must, maceration is carried out gently and in a proper time so that too astringent and herbaceous aromas and flavours will not develop.

Fermentation temperature is controlled between 22-24°C so that primary and secondary aromas can be kept in the wine and at the same time we can foster the phenolic extraction so important to the colour and wine structure.

APPEARANCE: Medium to high intensity garnet colour with a violet meniscus typical of its youth and clean and bright appearance.

BOUQUET: High intensity aroma and great freshness. Ripe, red stone fruit, sweet spices with a strong mineral and balsamic character, a young wine expression.

PALATE: Fleshy and tasty in the mouth, elegant tannins and medium-bodied. Sensations already found in the nose are shown again in the mouth such as fresh fruit, mineral character, herbaceous nuances and balsamic notes.

Vintage: 2021

Awards:

90PT in *"GUÍA PEÑÍN 2024"*

Grape varieties: 85% Monastrell and 15% Syrah

Alcohol: 14,5%

Oak aged: 4 months

Tap: Natural

Weight per bottle: 1'160

Height: 294 mm

Logistical data:

	6 bot. cases
Cases per pallet	100-140
Layers per pallet	4-5
Weight per case	7'3 Kg.
Weight per pallet	895 (Eu) / 1050 (Am)
Case dimensions (h-w-l)	30'5 x 16'3 x 24'7 cm
EAN	8420369003023
DUN	18420369003020

