

TESORO DE BULLAS, ROBLE

D.O. BULLAS



Wine made using Monastrell and Tempranillo grapes, harvested when fully ripe to offer wines with the typical aromas and flavours of a young wine but capable of going through barrel-ageing for a short time to acquire complexity and finesse. Bordeaux American and French barrels no older than three years old are used in order to promote the exchange of aromas and ellagic tannins in a gradual way. The ageing time in barrels lasts four months and then the wine ages in the bottle long enough to become balanced and harmonised so that we obtain a wine which fully expresses its whole quality.

APPEARANCE: Deep bigarreau cherry garnet, medium to high robe, clean and bright.

BOUQUET: Good aromatic intensity, with a red and black fruit presence and a background of wood which is reflected in toasty and mineral aromas, elegant, fine and harmonious.

PALATE: Medium-bodied wine in the mouth, with good acidity which makes it pleasant and easy to drink, balanced and expressive. Fruity aromas in the nose perfectly joined together with the ones provided by the wood, medium persistence, and mineral notes.

Vintage: 2025

Grape varieties: 70% Monastrell, 15% Syrah and 15% Tempranillo

Oak aged: 4/5 Months

Alcohol: 14.5%

Tap: Synthetic

Weight per bottle: 1,150 g

High: 301 mm

Logistical data:

	6 bot. cases
Cases per pallet	125
Layers per pallet	5
Weight per case	7'3 kg.
Weight per pallet	915 kg.
Case dimensions	36-13-19 cm
EAN CODE (Bottle)	8420369007540

