

LAS REÑAS, CUATRO

D.O. BULLAS



Wine made with Monastrell, Syrah, Tempranillo and Cabernet Sauvignon grapes, manually selected, collected and then transported to the winery where they are rigorously analysed to ensure the quality of the grapes. Later, they are softly pressed and enter a stainless-steel tank so as to start a cold maceration to extract the noblest compounds from their skins. After that, a temperature-controlled fermentation takes place and finally to give the wine more complexity and finesse, the wine spends a short stay in our oak barrels.

APPEARANCE

Deep ruby-red colour

BOUQUET

Fruit aromas like blackcurrant and ripe black cherries with woody and mineral undertones

PALATE

Balanced on the palate, with a good structure and a supple fruit finish which lingers on thanks to its round tannins.

Vintage: 2024

Grape varieties: 70% Monastrell, 15% Syrah, 10% Tempranillo y 5% Cabernet Sauvignon

Oak Aged: 4 months

Alcohol: 14,5%

Tap: Natural

Weight per bottle: 1.155 gr.

High: 313 mm

Logistical data:

	6-bottle cases	12-bottle cases
Cases per pallet	100-125 (EU) 120-150 (VMF)	48-60 (EU) 60-75 (VMF)
Layers per pallet	4-5	4-5
Weight per case	7,3 kg.	14,3 Kg
Case dimensions (h-w-l)	319 x 149 x 224 mm	319 x 306 x 235 mm
EAN	8420369000213	8420369000213
DUN	18420369000210	28420369000217

