Señorío de Bullas, RESERVA

D.O. BULLAS

BODEGAS del ROSARIO

The first step in the production of “Señorio de Bullas” begins with a selection of grapes that meet the high quality standard set by the Bodega in terms of acidity, Ph balance and health of the grape. This ensures that the end product delivers the objective of a complex and well structured, mature red wine.

APPEARANCE

A very deep –red colour with a hint of violet, dark, deep, with clarity, a top quality appearance which promises a wine of high quality.

BOUQUET

Has a strong aromatic nose, suggesting sweet dark fruits such as blackcurrants, sweet with a hint of jams and liqueurs accompanied by an excellent ripeness, all blending together perfectly. After an initial roasting impression, the scent in the glass produces complex aroma of a balsamic style, spice and milky.

PALATE

The initial taste in the mouth is strong, a powerful wine with a good structure rounded, sturdy and full bodied. A presence of strong tannins, not dry or overpowering, opulent, and a classic example of a Mediterranean wine, with great elegance. A quality wine, long tasting, and with a aftertaste both spicy and roasted, presenting at the end of the tasting, an experience both smooth and velvety.

Vintage: 2017

Grape varieties: 70% Monastrell – 30% Syrah

Oak Aged: 12 months

Alcohol: 15 %

Tap: Natural

Weight per bottle: 1.460 gr.

High: 329 mm

Logistical data:

	6 bot. cases
Cases per pallet	80
Layers per pallet	8
Weight per case	9 Kg
Weight per pallet	740 Kg EUROPALLET
Case dimensions (h-w-l)	160 x 236 x 333 mm
EAN	8420369000091
DUN	18420369000234