

SEÑORIO DE BULLAS, CRIANZA

D.O. BULLAS



This wine is the result of a privileged selection of grapes of the Monastrell and Syrah varieties, grown in a surrounding area that has an ideal microclimate to become perfectly ripe grapes in order to obtain well structured and complex wines.

The ageing barrel takes place during 12 months in 225 litres barrels made of American and French oak and once bottled, are maintained in climatic controlled conditions so that perform an ageing in bottle for 12 months until to obtain an harmony organoleptic balanced wine.

APPEARANCE

Very intense cherry red, deep, bright, with a good tear formation and a beautiful presentation.

BOUQUET

Clean fragrances, which perfectly integrate sensations of a quality grapes and the final confirmation of a modern and correct ageing process. Presence of ripe red fruit (blackberry, morello cherry...) accompanied by the smell of spices balsamic, shrub lands, leather and liquorice aromas.

PALATE

The initial taste in the mouth is smooth but with structured sensations, very elegant and expressive. The continuous flavours in the mouth, rounded and velvety ones, with harmonious tannins, a warm yet balanced wine with the right amount, lively and fresh. Resulting so in a serious but nice wine, balanced with a pleasant after taste, longer and intense.

Vintage: 2023

Grape varieties: 75% Monastrell – 25% Syrah

Alcohol: 15,5%

Tap: Natural

Weight per bottle: 1.160 gr.

High: 316 mm

Logistical data:

	6 bot. cases
Cases per pallet	100
Layers per pallet	5
Weight per case	7.3 Kg
Weight per pallet	750 Kg EUROPALLET
Case dimensions (h-w-l)	319 x 155 x 230 mm
EAN	8420369000756
DUN	18420369000203

