LAS REÑAS, SELECCION

D.O. BULLAS



The first step in the production of "Las Reñas Selección" 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 final 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.

PAI ATE

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 an aftertaste both spicy and roasted, presenting at the end of the tasting, an experience both smooth and velvety.

Vintage: 2020

Awards:

GOLD MEDAL in "XVI Certamen de Calidad D.O. Bullas 2023" GOLD MEDAL in "BERLINER WEIN TROPHY 2024 91 PTS in "GUÍA PEÑÍN 2024"

Grape varieties: 70% Monastrell - 30% Syrah

Oak Aged: 12 months

Alcohol: 15 %

Tap: Natural

Weight per bottle: 1.500 gr.

High: 329 mm

Logistical data:

	6-bottle cases	12-bottle cases
Cases per pallet	80 (EU)	40-50 (EU)
-	140 (VMF)	56-70 (VMF)
Layers per pallet	10	4-5
Weight per case	9,5 kg.	18,3 Kg
Case dimensions (h-w-l)	160 x 236 x 334 mm	337 x 239 x 314 mm
EAN	8420369000190	8420369000190
DUN	18420369000197	28420369000194

