

EL COPÓN,

D.O. BULLAS



Wine made with grapes of the Monastrell and Syrah varieties, selected at their optimal moment of ripeness to offer wines that contribute the typical aromas and tastes of a young wine, but with enough structure to withstand a long time in barrels, which helps to give them more complexity and finesse.

APPEARANCE: Bigarreau cherry red, medium-to-high robe, clean and brilliant.

BOUQUET: Aroma with a good intensity, with presence of red and black fruit and woody undertones reflected in toasty and mineral aromas, elegant, fine and harmonious.

PALATE: This is a medium-bodied wine in the mouth, with good acidity, which makes it pleasant and easy to drink, balanced and expressive. The finish has fruity aromas perfectly accompanied by those contributed by the wood, with average persistence and mineral reminiscences.

Vintage: 2016

Awards:

GOLD MEDAL in "MUNDUS VINI 2023"



Grape varieties: 80% Monastrell 20% Syrah

Alcohol: 15%

Tap: Natural

Weight per bottle: 1.500 gr.

High: 329 mm

Logistical data:

	Caja de 6 botellas
Cajas por palet	80
Hileras por palet	10
Peso por caja	9'5 kg.
Peso por palet	780 (Eu)
Dimensiones de la caja (Largo x Ancho x Alto)	334 x 236 x 160 mm
EAN	8420369000770
DUN	18420369000777

