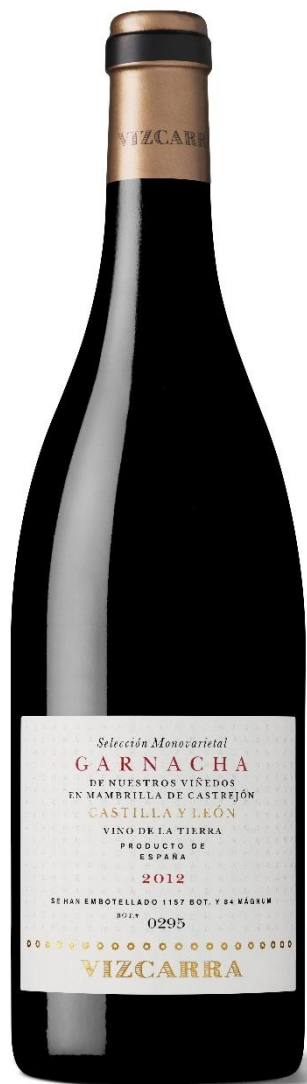


BODEGAS VIZCARRA

VIZCARRA GARNACHA

VIZCARRA

FINCAS EN MAMBRILLA
DE CASTREJÓN
BURGOS



VARIETIES | 100% Garnacha

SOIL TYPE (S) | sand, gravel and clay-limestone

VINIFICATION | Harvesting: Picked by hand and placed in 15kg crates.
Maceration: Double selection at the table; from cluster and berry to berry. Destemming before alcoholic fermentation. 15 days of maceration at a temperature of 25°C
Malolactic fermentation: in barrel

AGEING | 14 months in 400 lit French and American oak barrels.(50/50)

ALCOHOL

14,50 %

TOTAL ACIDITY

3,80 g/L.

RESIDUAL SUGAR

2,30 g/L.

PRODUCTION | 3.500 bottles and 130 Magnums

FORMAT | 75cl. - Wooden cases of 6 bottles - 150 cl.

TASTING NOTES

APPEARANCE

Clean and brilliant

NOSE

Fresh, ethereal

PALATE

Atlantic and full body.
Easy drinking but complex

SHIPMENT DETAILS

Pallet size: 120 x 80 x 175 cm
Cases of 6 bot. Weight 8,5 kg

PALLET DETAILS

10 cases per level · 6 levels. Total 600 bottles / 100 cases
Total Weight 850 kg.

big5
WINEDERFUL
EXPERIENCES