

BODEGAS VIZCARRA

INÉS



VIZCARRA

FINCAS EN MAMBRILLA
DE CASTREJÓN
BURGOS

VARIETIES

90% Tinto Fino (the local name for tempranillo grape) and 10% Merlot

SOIL TYPE (S)

sand, gravel and clay-limestone

VINIFICATION

Harvesting: Picked by hand and placed in 15kg crates.

Maceration: destemmed before fermentation, 25 days maceration in open new barrels 400 litres with pumping over three times per day at a temperature of 27°C.

Malolactic fermentation: in barrel

AGEING

16 months in French and American barrels 50%.

ALCOHOL

14,5 %

TOTAL ACIDITY

3,6 g/L.

RESIDUAL SUGAR

1,8 g/L.

PRODUCTION

2.850 bottles

FORMAT

75cl. - Wooden cases of 6 bottles - 150 cl. 300 cl

TASTING NOTES

APPEARANCE

Cherry black

NOSE

Mineral and red berry aromas.

PALATE

Full of flavour, powerful and spicy, long with ripe tannins.

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.

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WINEDERFUL
EXPERIENCES