

BODEGAS VIZCARRA

SENDA DEL ORO



VIZCARRA

FINCAS EN MAMBRILLA
DE CASTREJÓN
BURGOS

VARIETIES | 100% Tinto fino

SOIL TYPE (S) | San and clay-limestone

VINIFICATION | Maceration: destemmed before fermentation, 14 days maceration with pumping (by gravitation) over three times per day at a temperature of 27°C
Malolactic fermentation: in barrel

AGEING | 7 months in French and American oak barrels

ALCOHOL

14% vol

TOTAL ACIDITY

4,90 g/L

RESIDUAL SUGAR

1,8 g/L

PRODUCTION | 350.000 botl

FORMAT | 75cl. - Cardboard cases of 6/12 bottles - 37,5 cl. 50 cl. 150 cl. 300 cl.

TASTING NOTES | APPEARANCE

Cherry colored with dark violet glints

NOSE

Highly intense and clean, the raspberry and strawberry notes stand out, together with hints of wood but with a predominance of fruit due to its intensity.

PALATE

It's engaging and fresh, with a fruity, elegant mid-palate.

SHIPMENT DETAILS | Pallet size: 120 x 80 x 175 cm
Cases of 6 bot. Weight 7,5 kg

PALLET DETAILS | 10 cases per level · 6 levels. Total 600 bottles / 100 cases
Total Weight 750 kg.

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EXPERIENCES