

BODEGAS VIZCARRA

TORRALVO GRAN RESERVA



VIZCARRA

FINCAS EN MAMBRILLA
DE CASTREJÓN
BURGOS

VARIETIES | 100% Tinto Fino.

SOIL TYPE (S) | Sand and gravel with clay tongues.

VINIFICATION | **Harvesting:** Hand-selected strain, bunch and grain.
Elaboration: by gravity, In small stainless steel tanks and oak cask.
Maceration: Pre-fermentative in cold during 48-72 hours. With 3 times daily plunging the cap during the Alcoholic Fermentation and a total of 25 days of barreling.
Malolactic fermentation: in barrel.

AGEING | 30 months in French and American oak barrels of 225 and 228 litres (80/20).

ALCOHOL

14,5 %

TOTAL ACIDITY

3,2 g/L.

RESIDUAL SUGAR

1,9 g/L.

PRODUCTION | Limited Production: 2.079 bottles & 190 Magnum

FORMAT | 75cl. - Wooden cases of 1 bottle - 150 cl. LIMITED EDITION

TASTING NOTES

APPEARANCE

Black Fruits, Chocolate, ground coffee and undergrowth.

NOSE

Its carácter and the plot of Tannins prevail

PALATE

Give way to a splendid freshness that extends it to the end of the palate...
GREAT, GREAT GUARD

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