

LAS PIZARRAS

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Varieties: 100% Grenache +60 Years

Oak: French Oak, 1 month (Malolactic)

Planting: Traditional, 2,5 x 2,5

Terroir: Slate and Quartzite

Harvets: Hand-Picked

Vinificación: Selection of grapes took place in the vineyard. The grapes were hand-picked, in 10 Kg. boxes, undergoing then a second selection in cellar. Cold maceration. Fermentation in stainless controlled temperature (between 25 ° C - 28 ° C). Descube 20 days.

Tasting Note:

View: Colour is deep cherry-red, with a bright rim.

Nose: The nose is very floral (particularly violets and orange blossom), spiced and grassy.

Taste: On the palate there's a good taste of ripe cherry, is full-bodied, with balanced tannins and a nice aftertaste.

Gastronomy: Ideal accompaniment for cured ham, stews, game and meat dishes.

Service: 16 - 18 °C.

Awards:

- Vintage 2005, Wine Advocate 91 points (Robert Parker)
- Vintage 2008, Wine Advocate 90 points (Robert Parker)
- Vintage 2008, Steve Tanzer's 90 points (Mr. Josh Reynolds) 2010
- Vintage 2009, Wine Advocate 91 points (Robert Parker)
- Vintage 2010, Silver Zarcillo 2013
- Vintage 2010, Silver Medal – Daejeon Wine Trophy 2013
- Vintage 2011, Gold Medal – MUNDUS VINI 2015, Alemania
- Vintage 2014, Silver Medal - Berliner Wein Trophy 2016
- Vintage 2015, Gold Medal - Berliner Wein Trophy 2017



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TECHNICAL DATA:

Degree: 14% Vol.

Ph: 3,67

Acidity: 4,5 gr/l en Tartaric

Volatile Acidity: 0,34 gr/l

Reducing Sugar: 1,37 gr/l

SHEET LOGISTIC:

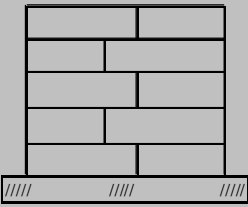
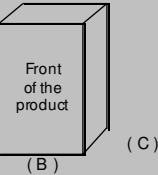
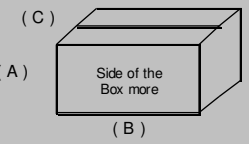
Bottle: Heavyweight Burgundy

Cork: Natural

Capsule: Gray Mixed

Labels: Las Pizarras

Box: LAS PIZARRAS, with separators

| TAB LOGISTICS PRODUCT | | | | | | | | | | | |
|--|-----|----------------------------------|---|---------------------------------|---------------|--------------------|------------|---|-----|-------|-------|
| SUPPLIER: | | BODEGAS Y VIÑEDOS DEL JALON S.A. | | | | DATE | | 01/02/2014 | | | |
| PRODUCT DESCRIPTION | | LAS PIZARRAS | | | | | | | | | |
| PRODUCT FORMAT | | 75cl. | | EXPIRATION DATE | | 10 YEARS | | V.A.T. % | | | |
| UNIT SALES | | | UNIT PURCHASE | | | | | | | | |
| PRODUCT | | | PACKING BOX, PACKAGE | | | EUROPALET | | | | | |
| E.A.N. (13) | ==> | 8425020800010 | D.U.N. (14) | ==> | 8425020820018 | EUROPALET 80 X 120 | | | | | |
| DRAINED WEIGHT | ==> | | g. | CONTENT | ==> | 6 | Units | PALET CONTENT | ==> | 95 | Box |
| NET WEIGHT | ==> | | g. | RETRACTABLE UNITS | ==> | | Units | BOX X MANTLE | ==> | 19 | Units |
| CAPACITY | ==> | 750 | ml. | RETRACTABLE BOX | ==> | | Retractile | MANTLE PALLET | ==> | 5 | Units |
| GROSS WEIGHT (product) | ==> | 1,335 | Kg | GROSS WEIGHT (box + product) | ==> | 8,325 | Kg | GROSS WEIGHT (palet + box + product) | ==> | 810 | Kg |
| (A) HEIGHT | ==> | 296 | mm. | (A) HEIGHT | ==> | 30,8 | Cm | (A) HEIGHT | ==> | 166,5 | Cm |
| (B) LENGTH, WIDTH | ==> | 87 | mm. | (B) LENGTH, WIDTH | ==> | 27,5 | Cm |  | | | |
| (C) DEPTH | ==> | 87 | mm. | (C) DEPTH | ==> | 18,5 | Cm | | | | |
|  | | |  | | | | | | | | |