



Finca VALLEOSCURO

Red

PRODUCTION AREA: D.O.P. Valles de Benavente

GRAPE VARIETY: 70% Prieto Picudo - 30% Tempranillo

TYPE OF WINE: Still young red

WINEMAKING

Manual harvest in 20 kg plastic crates. The grapes destemmed and lightly crushed were macerated for 8 days. The must were fermented in stainless steel tanks at controlled temperature. During the fermentation two pumping-over were carried out every day. After a run-off the wine, malolactic fermentation took place in tanks of our underground wine cellar.

PRIETO PICUDO

Indigenous grape variety from the Benavente Valleys. It is an easily identifiable grape from its small cone shaped clusters, and deep purple/blue colouring. It produces clean wines with nice red fruit and great freshness.

TASTING NOTES

Colour: Cherry red with violet rims.

Nose: Aromas of red fruits and blackberries, light toasted and vanilla with hints of blue flowers (lilac and blue violets).

Mouth: Mellow and gently tannic entrance, its acidity lengthens the nuance of their flavours and sweet tannins give volume to its fruity essence. Silky and velvety finish leads to new floral sensations aftertaste.

FOOD PAIRING: Excellent wine to accompany meats, stews, pasta and lightly cured cheese.

ANALYTICS:

ALCOHOL CONTENT: 13,70% VOL

TOTAL ACIDITY: 5,11 g/l

RESIDUAL SUGAR: 2.50 g/l

VOLATILE ACIDITY: 0,44 g/l



AWARDS:

- ✓ Gold Medal "Vinalies Internationales 2020"
- ✓ Silver Medal "Vinalies Internationales 2019"
- ✓ Silver Medal "Zarcillo 2018"

PRESENTATION:

BOTTLE		PACKAGING		12 UNITS CASE	6 UNITS CASE	PALLETIZATION	12 UNITS CASE	6 UNITS CASE
EAN CODE	8413928002629	EAN CODE	8413928122624	8413928062623	EUROPALET 80 X 120			
Capacity	75 cl.	Case content	12 bottles	6 bottles	Pallet content	60 cases	125 cases	
Gross weight	1,170 kg	Gross weight	15 kg	7,5 kg	Gross weight	900 kg	940 kg	
Height	313 mm	Height	320 mm	320 mm	Cases per tier	12	25	
Bottle weight	410 g	Width	240 mm	240 mm	Tiers per pallet	5	5	
Closure	Cork / Screw-cap	Length	320 mm	160 mm	Height	180 cm	180 cm	