



Lazarillo



Grape variety 
100% Tempranillo



Elaboration

The maceration process takes place in self-emptying tanks during ten to twelve days.

The Ganimide fermentation is applied in order to boost the emblematic varietal aromas of the Tempranillo grapes in addition to enhance the obtainment of silky tannins.

Then, the bleeding of the free-run juice is performed.




Analysis


Alcohol (% vol): 13 ± 0.5
Volatile acidity (g/L): < 0.6
PH: < 3.80
Total Acidity (g/L): 5 ± 0.5
Free SO₂ (mg/L): 35 ± 5
Total SO₂ (mg/L): < 100
Residual Sugar (g/L): 2 ± 1
Color intensity: > 7




Tasting Notes

 Ruby, red color with violet highlights.

 Fresh and elegant characterised by fruity aromas typical of the tempranillo grapes.

 Lively harmonic and round on the palate.

Gastronomy

 Perfect to be served with bluefish meet and pasta with sauce.

Perfect drinking temperature between 14°C to 16°C.



Logistic Information

Palet	Cases	Bottles	Weight	Contenedor 20'	Contenedor 40'
Europalet	60	720	890	11 Palets	24 Palets
VMF Palet	80	960	1160	10 Palets	20 Palets