



CASA LA TEJA



Variety

100% Garnacha



Elaboration

From carefully selected grapes in the heart of the largest vineyard in the world, La Mancha, this very special wine is born.

After a small cold maceration of the grapes to obtain the onion skin tone, we move on to bleeding the yolk must, for subsequent cold settling for 48 hours at a controlled temperature between 6-8°C. Next, fermentation takes place at 14-16°C for about 20 days, resulting in this light, clean and fruity wine.



Analysis

Alcohol (% vol): 12 ± 0.5
Volatile acidity (g/L): 0.22
PH: < 3.14
Total acidity (g/L): 5 ± 0.5
Free SO2 (mg/L): 39 ± 5
Total SO2 (mg/L): < 100
Sugar (g/L): 3 ± 1



Tasting Notes



Onion skin, shiny and attractive.



Fresh and greedy.



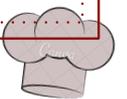
The strawberry and cherry stand out.



Gastronomy

Ideal to have with seafood, pasta and Manchego cheese.

We recommend serving it between 10 and 12°C.



Logistic Information

Pallet	Cases	Bottles	Weight	20' Container	40' Container
Europallet	60	720	890	11 Pallets	24 Pallets
VMF Pallet	80	960	1125	10 Pallets	20 Pallets