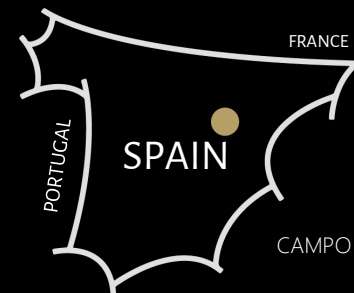




GEMELO



CAMPO DE BORJA DO, SPAIN



GRAPE VARIETY

Garnacha



VINEYARD

Age: +60

Soil: Calcareous clay and limestone

Altitude (m): 600-750



ANALYTICS

Alcohol Content: 14,5%



VINIFICATION

Made from garnacha grape, de-stemmed and crushed in the vineyard to protect the quality and the freshness of the fruit. Maceration for up to 7 days and fermentation at 25°C/77°F in stainless steel fermentation tanks



TASTING NOTES

Young, round and friendly unoaked red wine with great aromatic intensity. Its dark violet red color leads to aromas of raspberries, blackberries and blueberries. Subtle notes of white pepper. Pleasant, smooth and balanced.



PAIRING

Tender, slow-cooked pork, Curry Lamb, or root vegetable stews.



LOGISTICS

Shipper 12 bottles

L:	W:	H:	Wt:	WMF Pallet:	Wt Pallet:
38cm	28,5cm	30cm	25,1Kg	50 cs	1.256 Kg