



CORONA DE CASTILLA ELITE

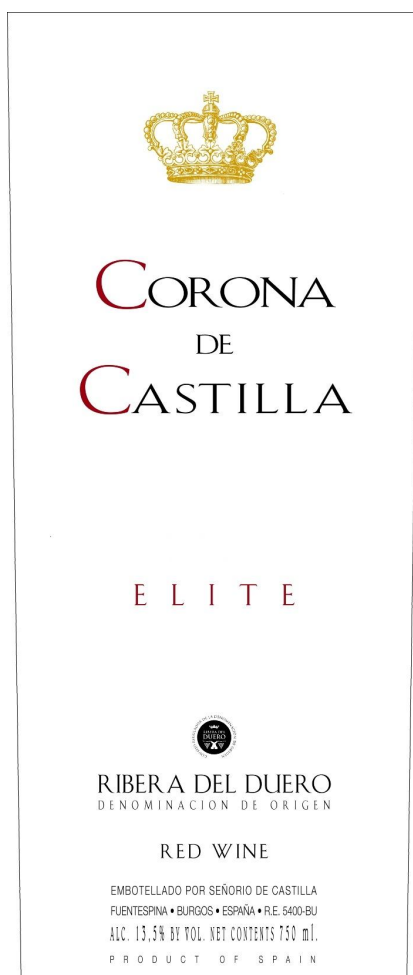


Appellation:	Ribera del Duero
Wine growing area:	Castilla y León – Spain
Grape variety:	Tempranillo
Characteristics of vineyard:	Vines of over 70 years. Low bush vines.
Harvest method:	By hand.
Climate and Orography :	Extremely Continental Temperature range : –12°C to 40°C Stony and very dry soil.
Elaboration :	Cold film maceration. Fermentation at 28° C
Aged in cask :	18 months in American, French and Caucasus oak.
Aged in bottle :	24 months.
Tasting notes :	Deep purple colour, subtle aromas, very complex. Robust palate, marked tannins. Captivating finish.
Recommendations :	Meats, big game.
Serving Temperature:	18 °C

ÉLITE :
EXPRESSION USED TO NAME SOMETHING
EXCLUSIVE, UNIQUE. A PECULIAR
COMBINATION OF FRENCH, AMERICAN AND
CAUCASUS OAK TO DEVELOP SOPHISTICATED
AROMAS, A HARMONIOUS PALATE AND A
SUBTLE FINISH.



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ANALYSIS:

Alcohol:	14%
Volatile Acidity gr./l.:	0,56
Total acidity gr./l.:	4,8
SO ² Free mg./l.:	22
SO ² Total mg./l.:	78
PH:	3,55
Residual Sugar gr./l.:	2

PACKAGING AND LOGISTICS:

Corona de Castilla Elite 750 ml.

EAN Bottle: 8412934325067

Bottle Measures: 315 x 82 mm

Bottle Weight: 1.385 gr.

Type of closure: Natural Cork

EAN Case (6 bottles): 8412934725058

Case Measure: 26 x 17,8 x 32 cm

Case Weight: 9 kg.

76 cases / Pallet EURO (0,80 x 1,20 x 1,42 m.)

19 cases / layer

Pallet Weight: 709 kg