



CORONA DE CASTILLA PRESTIGIO

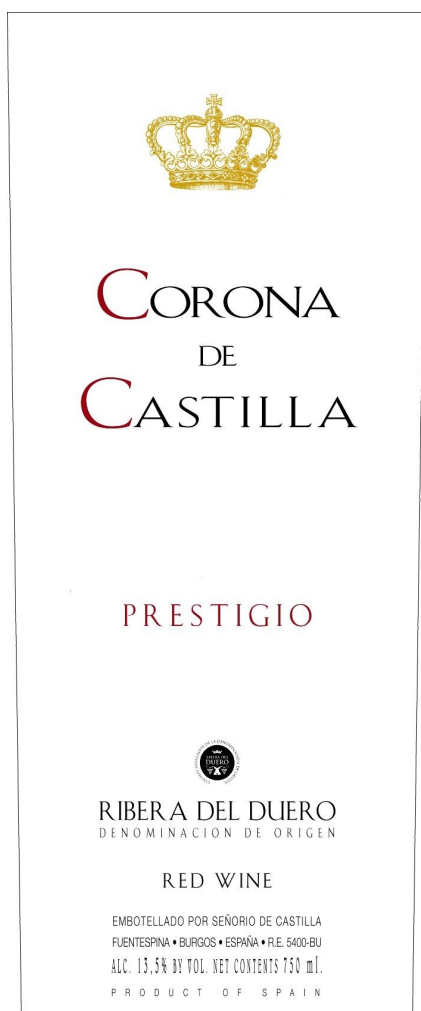


Appellation:	Ribera del Duero
Wine growing area:	Castilla y León – Spain
Grape variety:	Tempranillo
Characteristics of vineyard:	Vines of over 50 years. Low bush vines.
Harvest method:	By hand.
Climate and Orography :	Extremely Continental Temperature range : -12°C to 40°C Stony and very dry soil.
Elaboration :	Cold film maceration. Fermentation at 28° C
Aged in cask :	16 months in American, French and Caucasus oak.
Aged in bottle :	12 months.
Tasting notes :	Soberly dressed garnet. Roasted and thicket aromas, powerful and structured. on the palate. Long lasting and very elegant finish.
Recommendations :	Cheeses, lamb and red meats.
Serving Temperature:	18 °C

PRESTIGIO:
RECOGNITION ACQUIRED BY ITS OWN MERITS.
A MODERN WINE WITH A CLASSIC TOUCH,
WHICH JOINS TOGETHER MATURE
FRUITS WITH SPICES AND VANILLAS
FROM THE OAK WOOD



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ANALYSIS:

Alcohol:	14%
Volatile Acidity gr./l.:	0,61
Total acidity gr./l.:	5,1
SO ² Free mg./l.:	32
SO ² Total mg./l.:	90
PH:	3,5
Residual Sugar gr./l.:	3

PACKAGING AND LOGISTICS:

Corona de Castilla Prestigio 750 ml.

EAN Bottle: 8412934324060

Bottle Measures: 315 x 82 mm

Bottle Weight: 1.385 gr.

Type of closure: Natural Cork

EAN Case (6 bottles): 8412934724051

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