

Verum Original Coupage

VINO DE LA TIERRA DE CASTILLA



Vintage: 2015

Grapes: 80% SAUVIGNON BLANC, 20% GEWÜRZTRAMINER

Country: Spain

Region: Castilla la Mancha

Soil: Limestone

Estate: Casa Ramiro y Los Arcángelos.

Average Critic Score: 90/100

Total production: 15.000 bottles

Harvest: Grapes have been picked up during the night at the end of August once the fruit is ripe and healthy.

Wine making: - Cold maturation 3 days at 7° C

- Fermentation 12 ° C for 15 days

- Lees aging in inox tank during 3 months

- Blending in January

- Bottling in February

Tasting Notes: Verum original coupage is a really powerful wine, showing flowers, herbs and mineral hints. Very complex mouth with a perfect fresh acidity and a long finish.

Pairing: Perfect with Japanese food, rice and vegetables recipes and all kind of fish. Better served at 12°.

Recommended to be consumed: best before 5 years.

Alcohol content: 11,5%vol

Total acidity: 4,60 g/l

Ph: 3,70

Bottling Launch: January every year.

Winemaker: Elías López Montero



LOGISTICS:

Case 12 bottles

EUR pallet – 60 cases

American pallet – 75 cases

Case size:

Height (mm): 320

Width (mm): 230

Depth (mm): 310

Case 6 bottles

EUR pallet – 90 cases

American pallet- 126 cases

Case size:

Height (mm): 170

Width (mm): 250

Depth (mm): 340

Ean code: 8 421390 010073

Box code: 22042179

Gross Weight (kg): 1,30