

FLAVIUM ROBLE D.O. BIERZO



WINE FICHE

Origin: Made from hand-picked, carefully selected 100% Mencia grapes.

Elaboration: The wine ferments in a temperature-controlled atmosphere and is then aged for three months in American oak barrels.

Tasting notes: Ruby intense red colour with ripe blackberry and blueberry aromas and beautifully balanced smokey cedar oak notes. On the palate it is balanced and well structured with a fresh aftertaste.

Gastronomy: Ideal with all kinds of meat, especially roast beef, blue fish such as salmon and sardines, and mature cheeses. Best served at 18°C.

DENOMINACIÓN

FLAVIUM ROBLE MENCIA D.O. BIERZO

<u>ELEMENTO</u>	<u>DESCRIPTION/DESCRIPCIÓN</u>
BOTTLE	BORDEAUX TYPE (3UNO3) 75CL
CLOSURE	ALTEC CORK CLOSURE
CARTON	6 OR 12 PACKS WITH DIVIDERS
PALLET	EURO 56x12 or 100x6

BARCODE: 8437004699350