



Viñedos y Bodegas

XENYSEL

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J. M. Martínez Verdú

XENYS



Wine

Young red wine

Grape variety

100% Monastrell

Organoleptics features

Young wine with deep red colour. Fruity with scents of ripe fruit. In mouth, it is well-structured and well-balanced, pleasant and fresh.

Wine making

The grapes are destemmed and the vinification process is carried out in stainless steel tanks for 15 days with a maximum temperature of 26° C.

Denomination of Origin

Jumilla



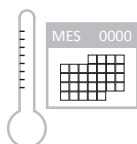
Alcohol	14,5% alc./vol.
pH	Informative 3-4
Total Acidity	Informative 5+0,5 g/l
Volatile Acidity	0,30-1 g/l
Total Sulphurous	<175 mg/l



Europallet	Europallet
Cases	6 bot. Cases 12 bot.
Cases x layer	12 Cases x layer 12
Layers	5 Layers 4
Bottles/pallet	360 Bottles/pallet 576



Bottle	Bordelesa Ancienne 2 750 ml
Cork	Silicone Xenys
Cap	Complex Xenys
Front label	Xenys Red Wine
Back label	Xenys Red wine
Regulatory Board Strip	CRDO Jumilla



The optimal storage temperature is between 14 and 18°C.
Best before: 2 years.

