



Viñedos y Bodegas  
**XENYSEL**

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J. M. Martínez Verdú

# XENYSEL

## PIE FRANCO ORGÁNICO

### Wine

Organic red wine

### Grape variety

100% Pie Franco Monastrell (European root)

### Wine making

Young wine elaborated with grapes from old Monastrell Pie Franco vineyards.

Intense red cherry colour, strong in nose, clean and complex with mature fruity flavour.

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. When the maceration-fermentation process is completed, the wine passes to bottles where a natural ageing takes place.

### Denomination of Origin

Jumilla



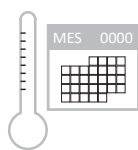
Alcohol	14,5% alc./vol.
pH	Informative 3-4
Total Acidity	Informative 5+0,5 g/l
Volatile Acidity	0,30-1 g/l
Total Sulphurous	<175 mg/l



Europallet	
Cases	6 bottles
Cases x layer	12
Layers	5
Bottles/pallet	360



Bottle	Bordelesa Ancienne 2 750 ml
Cork	Silicone Xenysel
Cap	Complex Xenysel
Front label	Xenysel Joven Pie Franco
Back label	Xenysel Joven Pie Franco
Regulatory Board Strip	CRDO Jumilla



The optimal storage temperature is between 14 and 18°C. It is essential that the cork stays humid, so it is necessary for it to be in contact with the wine, therefore the wine should be kept in horizontal position.

Best before: 2 years.

