



Viñedos y Bodegas
J. M. Martínez Verdú

Viñedos y Bodegas

XENYSEL

XENYS

ROSÉ

Wine

Rosé Wine

Grape variety

Monastrell

Organoleptics features

Wine made from Monastrell grapes, grown in cool areas at an altitude of 800 meters, in the Hoya Torres Valley.

Youthful, clean and brilliant wine with a pleasant acidity. Fresh and lively.

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 14º C.

Denomination of Origin

Jumilla



Alcohol

13% alc./vol.



Europallet

Cases

6 bottles

Cases x layer

12

Layers

8

Bottles/pallet

576



Bottle

Ecova óptima Blanca 75 cl

Cork

Synthetic

Cap

Complex Xenys

Front label

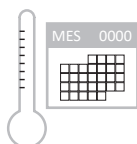
Xenys Rosé

Back label

Xenys Rosé

Regulatory Board Strip

CRDO Jumilla



Optimal storage temperature: 8ºC.

Best before: 2 years.

