



Viñedos y Bodegas

**XENYSEL**Viñedos y Bodegas  
J. M. Martínez Verdú

# XENYSEL

## PIE FRANCO

### Wine

Organic red wine

### Grape variety

100% Pie Franco Monastrell (European root)

### Characteristics

Young wine with a personality all of its own thanks to the unique character of the grapes grown in Hoya de Torres Valley at 850 metres altitude, and to the exceptional qualities of the fruit from the old Monastrell ungrafted vines used for its elaboration.

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

### Denomination of Origin

Jumilla



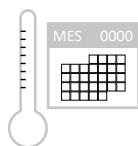
Alcohol	15,0% alc./vol.
pH	Informative 3-4
Total Acidity	Informative 5+0,5 g/l
Volatile Acidity	0,30-1 g/l
Total Sulphurous	<175 mg/l



Europallet	
Cases	6 bottles
Cases x layer	12
Layers	8
Bottles/pallet	576



Bottle	BD Cónica Ancienne 2 750 ml
Cork	Colmatado B Xenysel
Cap	Complejo Xenysel Burdeos
Front label	Xenysel Pie Franco
Back label	Xenysel 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.

