



Viñedos y Bodegas  
J. M. Martínez Verdú

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**XENYSEL**



## Wine

Young red wine

## Grape variety

100% Monastrell

## Characteristics

Young wine made from Monastrell grapes in Hoya de Torres Valley, at an altitude of 800 meters, where the fruit amplifies its unique character.

## 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.

## Denominations of Origin

Jumilla



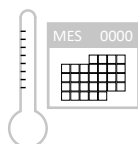
Alcohol	14,5% alc./vol.
pH	Informative 3-4
Total Acidity	Informative 5+0,5 g/l
Volatile Acidity	0,30-1 g/l
Total Sulphurous	<175 mg/l



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



Bottle	BD Eno.Logic 750 ml
Cork	Sintético Xenysel
Cap	Complejo Xenysel negra
Front label	Hebe
Back label	Hebe
Regulatory Board Strip	CRDO Jumilla



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

