



Viñedos y Bodegas
J. M. Martínez Verdú

Viñedos y Bodegas

XENYSEL

XENYS 12

Wine

Red wine ageing

Grape variety

100% Monastrell

Characteristics

Wine made with carefully selected grapes from old low-yield vineyards.

Wine making

This exquisite wine has been elaborated with selected Monastrell grapes for its quality and structure from old and low yield vineyards. The grapes are destemmed and the vinification process is carried out in stainless steel tanks for 15 days with a maximum temperature of 26º C. When the maceration-fermentation process is completed, the wine passes to American and French oak casks, where the wine is aged in maturing rooms with no light and sounds for 12 months.

Denomination of Origin

Jumilla



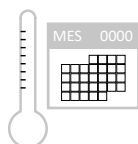
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|------------------|-----------------------|
| Alcohol | 14,5% alc./vol. |
| pH | Informative 3-4 |
| Total Acidity | Informative 5+0,5 g/l |
| Volatile Acidity | 0,30-1 g/l |
| Total Sulphurous | <175 mg/l |



| | |
|----------------|--------|
| Europallet | |
| Cases | 6 bot. |
| Cases x layer | 12 |
| Layers | 8 |
| Bottles/pallet | 576 |



| | |
|------------------------|-----------------------------|
| Bottle | BD Cónica Ancienne 2 750 ml |
| Cork | Natural Clase A - Xenysel |
| Cap | Complejo Xenysel negra |
| Front label | Xenys 12 |
| Back label | Xenys 12 |
| Regulatory Board Strip | CRDO Jumilla |



The optimal storage temperature is between 14 and 18ºC. 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.

